THE CITY MOURNS

LINCOLN CITY LIBRARIES
3 3045 02012 5635

OCTOBER 1, 2001

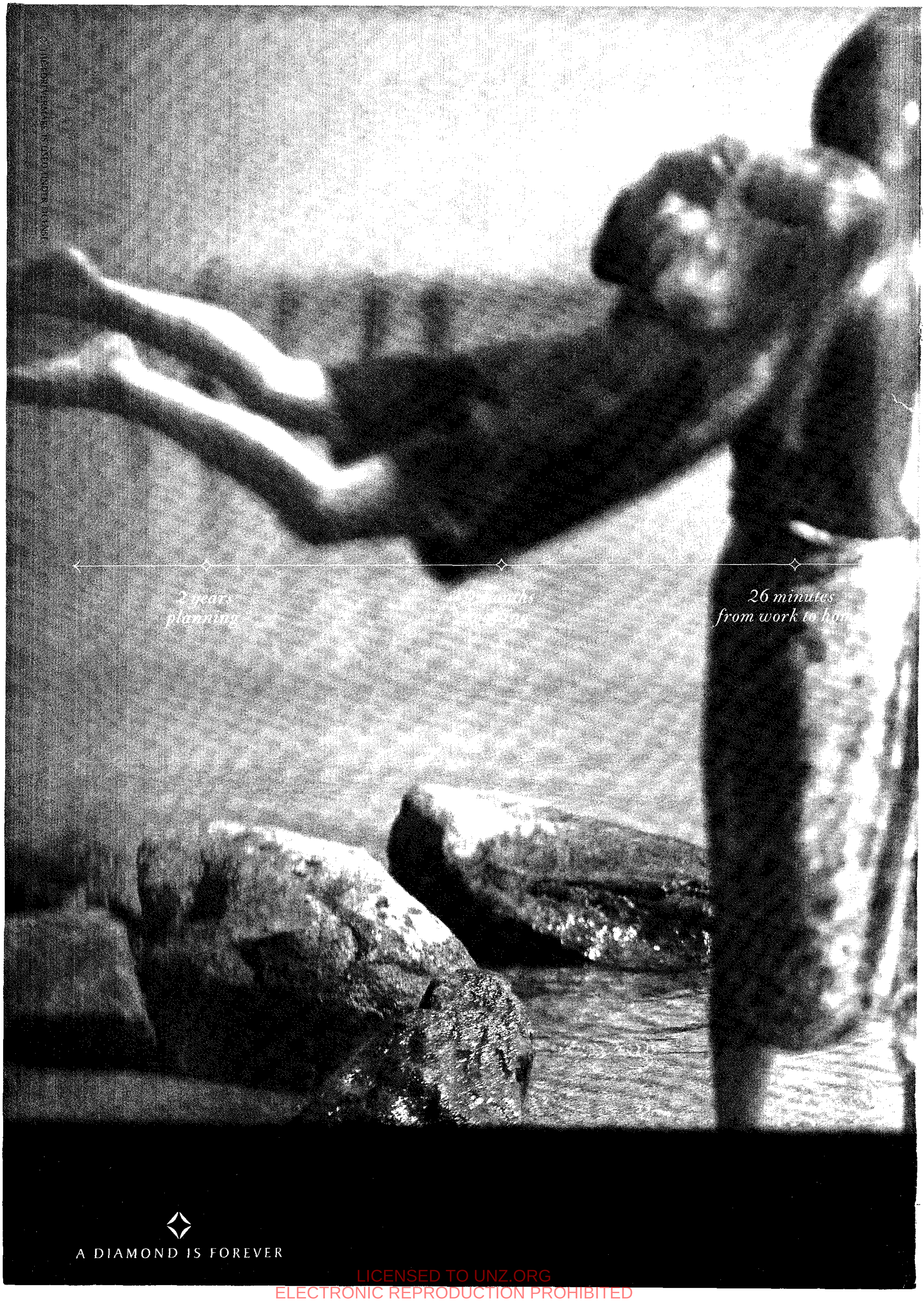
NEW YORK

PRC

Missing
from
Window of the World
Floor 107th Tower 1.
If you have any information please
contact me at this number:
Tatiana - (718) 523-2241 anytime.
Marible - (718) 296-0556 anytime.
Julio - (347) 228-6927 anytime.
Sylvia - (718) 849-9799 anytime.
Elvira - (918) 774-4588 anytime.
Hair Short Black
A Mole at left eye
Zack (Zhe) Zeng
OCT 0
SISTER
Floor of
CONSULTA
CANTOR
8/17/76
55 lbs.
HAIR
BLACK EYES
WEDDING RING
LEFT

#BXBHFCL ****** 5-DIGIT 68508
#LLNCYORE095 9#590832 46
LINCOLN CITY LIBS JUL 15 02
REFERENCE DEPT FFFF
136 S 14TH ST #0094
LINCOLN NE 68508-1801

PHOTOGRAPH BY MARK PETERSON/CORBIS-SABA.


◇ TRADEMARK IS USED UNDER LICENSE
2 years
planning
26 minutes
from work to hom
A DIAMOND IS FOREVER

14 minutes
from home to hospital
21 hours
in labor
18 years until we
get the house back

Celebrate your life together with the Three Stone Earrings. Three diamonds for your past, present and future. *Visit the Design Gallery at adiamondisforever.com*

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

RAYMOND WEIL
GENEVE

Parsifal

RAYMOND WEIL
GENEVE
Parsifal
SWISS MADE
RAYMOND WEIL
GENEVE
Parsifal
12
SWISS MADE

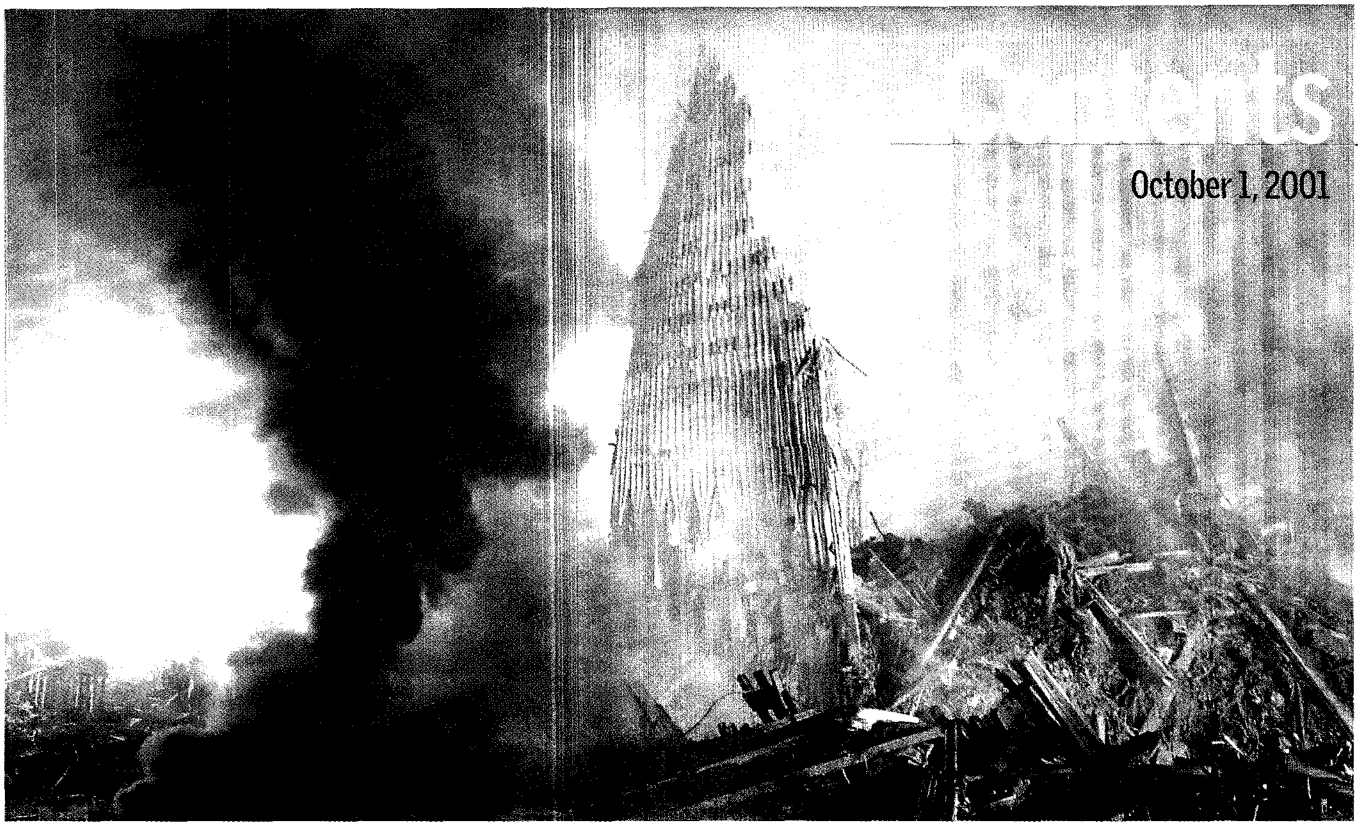
JOSEPH EDWARDS®
New York's Watch Central

500 Fifth Ave. at 42nd Street / 323 Madison Ave. at 42nd Street
(Just steps from Grand Central)
SHOP BY PHONE: 212-730-7300 / 800-833-1195

www.raymondweil.com

Contents

October 1, 2001



6 **Letters**

11 **Gotham**

Columns

16 **The City Politic:** Michael Tomasky
We're all New Yorkers now? Tell that to Phil Gramm and Don Nickles.

20 **The National Interest:** Tucker Carlson
Experts on war: Who's saying what, and what they're saying

48 **Best Bets** Rima Suqi

50 **Sales & Bargains:** Bridie Clark
Black boots that won't break your bank

53 **Cue Best of the Week**

Critics

54 **Books:** Daniel Mendelsohn
Paula Fox's moving memoir; a less telling bio of Edna St. Vincent Millay

58 **Art:** Mark Stevens
Alfred Jensen's multifaceted mysticism at Dia

60 **Television:** John Leonard
ABC's *Alias* and its hard-core heroine; the latest addition to the *Law & Order* franchise

62 **Restaurants:** Hal Rubenstein
Arezzo and Centolire serve up Italian comfort food for the soul

91 **Listings**

122 **Classifieds/Personals/Real Estate**

132 **'Cue' Crossword:** Maura B. Jacobson
'Guardian' Crossword

24 **Home of the Brave** By Chris Smith
Firefighter Howie Scott was about to step into Tower Two when it began to collapse. He ran, in a hailstorm of glass and concrete and girders, and dove under a walkway. When he came up he learned that he'd lost not only many of his buddies but the man the guys called "God," for his omnipotence in the midst of chaos. Rebuilding his company—it lost seven firefighters—and the department itself will be at least as difficult as rebuilding the towers.

30 **Market Values** By James J. Cramer
A tale of two Wall Streets: The brash, wisecracking money machine that closed September 10, and the humbled, hallowed halls of the financial district that reopened last week. For a country already on the verge of recession—and now on the verge of war—the market is the crucible of our collective future.

34 **Mourning the Loss** By Jennifer Senior
In this city of grief, all are not equal. Some companies (Cantor Fitzgerald) lost almost everyone. Some (the law firm Thacher Proffitt) lost nobody. And while downtowners who saw the terrible fires still burst into tears days later, the mood uptown is much less fraught. New York's new communities of grief, and how they interact.

38 **The Frozen Zone** By Steve Fishman
There's a chain-link fence on Chambers Street, young soldiers in camo man the gates, and David Bouley is cooking C-rations. Life in TriBeCa is getting back to normal—but normal will never be the same.

40 **What New War?** By Michael Wolff
For many in this city—and this country—the grief and despair of the past two weeks is giving way to another, singular emotion: a warlike anger. Which is understandable. But are we sure we want to go where it leads us?

44 **City of Lights** By Mark Jacobson
Desperate to talk about their feelings, their country, and war and peace, New Yorkers have taken to the streets, carrying candles, waving flags. It sometimes feels like Woodstock—love and bongos—until we remember what we've lost.

Photograph by Chris Corder/UPI.

Last week's cover: AP/Wide World Photos; back cover: Harry Zernike/Gamma.

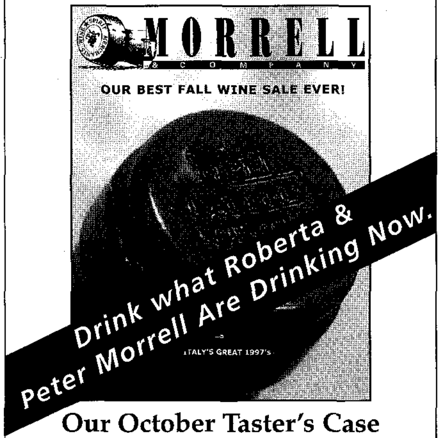
Volume 34, Issue 37

CHELSEA'S BEST
WINE SHOP

MORRELL
& COMPANY
OUR BEST FALL WINE SALE EVER!
Use our catalog as your personal wine list
ITALY'S GREAT 1997's

Call for Morrell's catalog
212.688.9370
We're The Neighborhood Wine
Shop For All of Manhattan

UPPER EAST SIDE'S
BEST WINE SHOP


MORRELL
& COMPANY
OUR BEST FALL WINE SALE EVER!
Drink what Roberta & Peter Morrell Are Drinking Now.
ITALY'S GREAT 1997's

Our October Taster's Case
A selection of 8 great reds,
4 crisp whites. $100.
Free delivery in Manhattan

MIDTOWN'S BEST
WINE SHOP

MORRELL
& COMPANY
OUR BEST FALL WINE SALE EVER!
Pick up the phone. We'll send it home.
ITALY'S GREAT 1997's

Call for Morrell's catalog
212.688.9370
We're The Neighborhood Wine
Shop For All of Manhattan

NEW YORK

EDITOR-IN-CHIEF
Caroline Miller

MANAGING EDITOR
Sarah Jewler

EXECUTIVE EDITOR
John Homans

DESIGN DIRECTOR: Michael Picón
PHOTOGRAPHY DIRECTOR: Chris Dougherty
FASHION DIRECTOR: Mark Holgate

EDITORIAL
ARTICLES EDITOR: Mark Horowitz
FEATURES EDITORS: Jeremy Gerard, Marion Maneker
SENIOR EDITORS: Meredith Kahn, Robert Levine
Matthew Weingarden
SENIOR ASSOCIATE EDITORS: Christopher Bonanos
Jared Hohlt, Michael Steele
CONTRIBUTING EDITORS: David Amsden, Sarah Bartlett
Nina Burleigh, Tucker Carlson, David Carr, James J. Cramer
Peter G. Davis, Simon Dumenco, Steve Fishman, Steven Gaines
Ralph Gardner Jr., Joseph Giovannini, Meryl Gordon
Gael Greene, Vanessa Grigoriadis, Tony Hendra
Craig Horowitz, Mark Jacobson, Maura B. Jacobson
George Kalogerakis, Peter Kaminsky, Joanne Kaufman
Beth Landman Keil, Alexandra Lange, John Leonard
Ariel Levy, Marc S. Malkin, Daniel Mendelsohn, Adam Platt
Peter Rainer, Hillary Rosner, Hal Rubenstein
Jennifer Senior, John Simon, Christopher Smith
Mark Stevens, Tobi Tobias, Michael Tomasky
Alex Williams, Michael Wolff
BEST BETS EDITOR: Rima Suqi
CULINARY EDITOR: Gillian Duffy
INTERIOR DESIGN EDITOR: Wendy Goodman
ASSISTANT MANAGING EDITOR: Douglas Baughman
STAFF WRITERS: Sarah Bernard, Ethan Brown
Derek de Koff, Logan Hill, Ben Kaplan, Robert Kolker
Edith Newhall, Robert Patronite
Robin Raisfeld, Catherine Townsend
ASSOCIATE EDITORS: Amy Larocca, Carl Rosen
ASSISTANT EDITORS: Susan Avery, Matthew Gross
Timothy Hodler, Boris Kachka
Nicolas Sywak, Alicia Zuckerman
REPORTERS: Joy Armstrong, Emily Gitter
Monica Khemsurov, Abby Tegnelia
DIRECTOR OF PUBLIC RELATIONS: Jenny Parker
EDITORIAL COMMUNICATIONS MANAGER: Amy Boshnack
EDITORIAL ASSISTANTS: Sara Cardace, Tara Mandy
Joshua Sumrak, Jada Yuan

FASHION
FASHION EDITOR: Shyama Patel
SALES AND BARGAINS EDITOR: Bridie Clark
FASHION CONTRIBUTING EDITOR: Eugenie Hanmer
ASSISTANT FASHION EDITOR: Monica Schweiger

ART
ART DIRECTOR: Michele Parrella
ASSOCIATE ART DIRECTOR: Randall Leers
ASSISTANT ART DIRECTOR: Marne Mayer
DESIGNER: Sandra Trambow
ART DEPARTMENT MANAGER: Jessica Kasper

PHOTO
DEPUTY PHOTO EDITOR: Armin Harris
ASSOCIATE PHOTO EDITOR: Lauren Reichbach
ASSISTANT PHOTO EDITOR: Sally McKissick
PHOTO RESEARCHER: Tania Fernandez

ART PRODUCTION
ART PRODUCTION DIRECTOR: Eugene R. Tooman
ASSISTANT ART PRODUCTION MANAGER: John Markic
ART STAFF: Courtney Guggenheim, Anthi Pafitis

SYSTEMS
ASSOCIATE VICE-PRESIDENT: Daniel J. Smith
MANAGER I.T.: Jerry Sabatino
SENIOR DESKTOP SYSTEMS ANALYST: Jonathan Becker

PRODUCTION
PRODUCTION DIRECTOR: James B. Reffler
ASSOCIATE PRODUCTION DIRECTOR: Jennifer Diedrickson
PRODUCTION MANAGER: Jason M. Duffy
PRODUCTION COORDINATOR: Jennifer Prentice

PUBLISHER
Alan Katz
ASSOCIATE PUBLISHER
Ginger Sutton
EXECUTIVE DIRECTOR, BUSINESS
Betsy Cronen
ADVERTISING MANAGER
Ron Stern

ADVERTISING
FASHION AND BEAUTY DIRECTOR: Mike Fish
RETAIL FASHION MANAGER: Jennifer Fishman
LUXURY GOODS MANAGER: Caryn Ormsten
ACCOUNT MANAGERS: Gayle Faust, Michelle Imbrogno
Larry Menkes, Howard Mittman, Leslie Rubisch
Stacia Thiel, Leslie Weiss, Jill Ziedenweber
SALES ASSISTANTS: Angela Beerman, Amy Danielson
Hollis Dilks, Emilie Schmidt
Jack Tippett, Amber Whitman
ASSISTANT TO THE PUBLISHER: Jodi Patrich
MIDWEST MANAGER: Sasha Mayoras, 312-832-6840
DETROIT MANAGER: Traci Lorio, 248-353-2537
WESTERN STATES AND TEXAS: SD Media, 310-264-7575
SOUTHEAST: Robert H. Stites, 770-491-1419
CANADA: Media Services International, 905-238-9228
ITALY: Studio Villa, 011-39-02-31-16-62
ENGLAND: Go Media Sales, 011-44-20-7409-2616
FRANCE: Go Media Sales, 01-42-25-19-24
ADVERTISING SYSTEMS MANAGER: Sharon Y. Quinn
COORDINATOR: Kathy Ferguson

CREATIVE SERVICES
CREATIVE SERVICES DIRECTOR: Beverly Hood Allen
PROMOTION DIRECTOR: William Clancy
SPECIAL EVENTS DIRECTOR: Gerry Napoli
MERCHANDISING DIRECTOR: Susan Greenhut
SPECIAL SECTIONS DIRECTOR: Christy Casamassima
MERCHANDISING: Romina DeNicola, Angel Fischer
ART DIRECTOR: Ilene Segal
DESIGNERS: Melissa Mears, Stephen Sandlin
COORDINATOR: Stacey Rauchbach
ASSISTANTS: Matthew Carrasquillo, Jill Tirrell

RESEARCH
RESEARCH AND MARKET DEVELOPMENT DIRECTOR: Eileen P. Ronan
SENIOR RESEARCH ANALYST: Christine McKaba
RESEARCH ANALYST: James Arthur Wilson
INFORMATION SERVICES DIRECTOR: Valerie Taylor

CLASSIFIEDS
VP, GROUP CLASSIFIED DIRECTOR: Nancy J. Fedder
CLASSIFIED DIRECTOR: Teresa Taylor
SALES AND MARKETING MANAGER: John Miceli
PRODUCTION MANAGER: Manuel Gomes
PRODUCTION ASSISTANTS: Sarah Seroussi, Amanda Walters
SALES REPRESENTATIVES: Mark Bristow, Theresa Bunce
Kendra Callahan, Kristen Cappadona
Tim Hyde, Alexandra Singerman
STAFF: Denise Savage, Greta Turken, Selena Wong-Gonzalez

CIRCULATION
CONSUMER *MARKETING DIRECTOR:* Irene Berkowitz
ASSOC. CONSUMER MARKETING DIRECTOR: Natasha Kautsky
CONSUMER MARKETING MANAGER: Ray Dryden
SINGLE COPY SALES DIRECTOR: Scott T. Hill
CATEGORY MANAGER: Melissa Kimmel

FINANCE
FINANCE DIRECTOR: Michele Mausser Venero

OFFICE SERVICES
OFFICE SERVICES MANAGER: Mary Ann McCarthy

PRIMEDIA INC.
CHAIRMAN AND CEO: Tom Rogers
PRESIDENT AND DIRECTOR: Charles G. McCurdy
VICE-CHAIRMAN: Beverly C. Chell

PRIMEDIA CONSUMER MEDIA AND MAGAZINE GROUP
PRESIDENT AND CEO: John Loughlin
CHIEF OPERATING OFFICER: Daniel E. Aks
EXECUTIVE VP, CONSUMER MARKETING/CIRCULATION: Steve Aster
SR. VP/CHIEF FINANCIAL OFFICER: Linda C. Jenkins
SR. VP, MFG., PRODUCTION AND DISTRIBUTION: Kevin Mullan
SR. VP, HUMAN RESOURCES: Kenneth P. Slivken
VP/CIO, INFORMATION TECHNOLOGY: Armand Madeo
VICE-PRESIDENT, DATABASE AND CONSUMER INFORMATION: John DePalm
VICE-PRESIDENT, SINGLE COPY SALES: Thomas L. Fogarty
VICE-PRESIDENT, BUSINESS DEVELOPMENT: Corinne Helman

PRIMEDIA BROAD REACH CONSUMER GROUP
PRESIDENT: Deborah Barrow
VICE-PRESIDENT, CONSUMER MARKETING: Christian Dorbandt
VICE-PRESIDENT, MANUFACTURING: Craig Donado
VICE-PRESIDENT, MANUFACTURING BUDGETS
AND OPERATIONS: Lilia Golia
VICE-PRESIDENT, FINANCIAL OPERATIONS: David Rockefeller
CUSTOMER SERVICE: 800-678-0900

The following are registered trademarks, and the use of these trademarks is strictly prohibited: Best Bets, Best Bids, Between the Lines, The Bottom Line, Brief Lives, The City Politic, Cityscape, Cityside, Cue, Cue New York, In and Around Town, Intelligencer, Legal Aid, The National Interest, New York, New York Intelligencer, New York Journal, The Passionate Shopper, Smart City, The Sporting Life, The Underground Gourmet, and The Urban Strategist. **Copyright © 2001 by PRIMEDIA Inc. All rights reserved.** For reprints, contact Lori Noffz at Reprint Management Services, 717-399-1900, ext. 104, or lnoffz@rmsreprints.com. Reproduction without permission is strictly prohibited. *New York* Magazine is not responsible for the return or loss of unsolicited manuscripts. Any submission of a manuscript must be accompanied by an SASE. Officers of PRIMEDIA Inc.: Tom Rogers, Chairman and Chief Executve Officer; Charles G. McCurdy, President; Beverly C. Chell, Vice-Chairman and General Counsel.

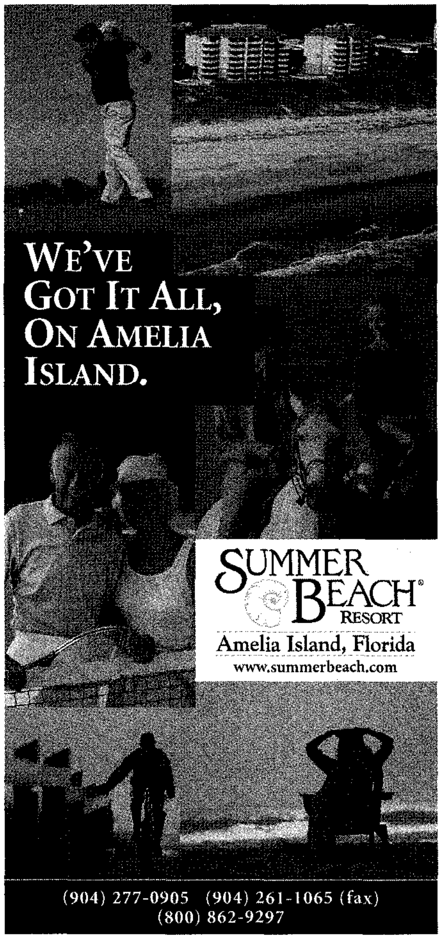
PRIMEDIA

what happens when you size up the satchel
macy's

DKNY
Pebble grain leather satchel. Small. $125
Large. $165
On 1 Herald Square and selected Macy's

macys.com

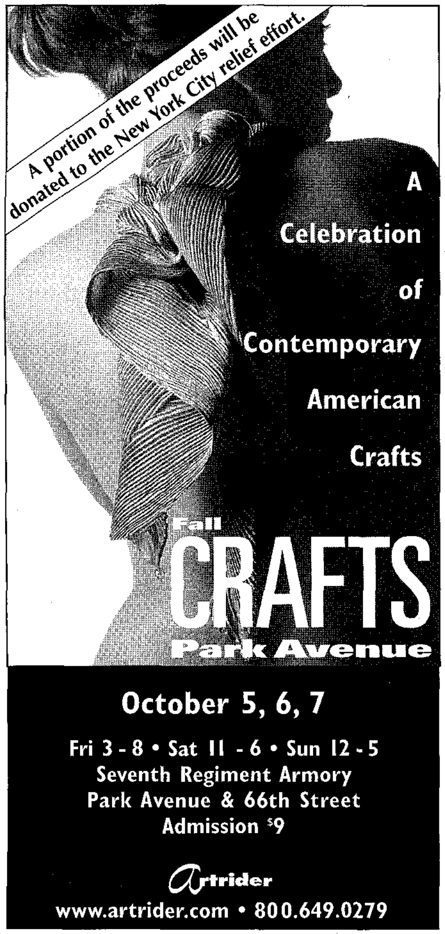
MACY'S BY APPOINTMENT Linda Lee and her personal shoppers can help make your wardrobe happen.
Call 212-491-4181; outside New York, 1-800-343-0121.



WE'VE GOT IT ALL, ON AMELIA ISLAND.

SUMMER BEACH® RESORT
Amelia Island, Florida
www.summerbeach.com

(904) 277-0905 (904) 261-1065 (fax)
(800) 862-9297



A portion of the proceeds will be donated to the New York City relief effort.

A Celebration of Contemporary American Crafts

Fall CRAFTS Park Avenue

October 5, 6, 7

Fri 3 - 8 • Sat 11 - 6 • Sun 12 - 5
Seventh Regiment Armory
Park Avenue & 66th Street
Admission $9

Artrider
www.artrider.com • 800.649.0279

Letters

> “To say that this coat updates the fur to have 'street cred' is mind-boggling.”
>
> —**Robin Jacobson**

Fur Sure

I knew it would be too good to be true to think that your fashion issue would be fur-free. I was dismayed, however, by the “Fierce Assault” photograph [“Warrior Class,” by Mark Holgate, August 27–September 3]. To say that this Hermès coat updates the “ladies-who-lunch” fur to have “street cred” is mind-boggling. Come on, folks, it's 2001—surely the cruelty and unimaginable animal suffering involved in the fur trade is well known and well documented by now. “Fierce Assault” couldn't be more true—that's exactly what's done to those animals made into fur coats.

Robin Jacobson, MANHATTAN

WOMEN'S TENNIS: U.S. OPEN WARFARE
NEW YORK
Fall Fashion
BY MARK HOLGATE
ALSO:

Camera Unobscura

One reason why Terry Richardson [“Sure Shot,” by Daisy Garnett, August 27–September 3] is the hippest photographer of his generation is that his prints are instantly recognizable. His colors are iridescent. The skin of the models looks sensuous, and the texture of their clothing seems tactile. No one's photos are as clear as his. I had the good fortune of meeting him and found him to be not just down-to-earth and witty but also a real gentleman. With these qualities and his mellifluous voice, it's no wonder he can convince anyone to pose for him and make the experience fun.

Marco Spino, CHICAGO, ILL.

HMO ESP?

Joanne Kaufman has quite effectively covered the pressures exerted on physicians in today's practice of medicine [“Copay or Play,” August 13]. However, if I gave the impression, in her interview with me, that I was able to foresee the direction that HMOs would take over the past few years and could thus plan my strategy of practice-building, I would be claiming a clairvoyance to which I am not entitled. I did not plan to drop the HMOs long in advance. In truth, I worked with these plans as Ms. Kaufman's article described, until it was no longer feasible to do so. If the HMOs had not changed the rules of the game, I would probably still be playing with them. The practice of medicine is still a privilege second to none, and in spite of some disillusionment, I hope that the quality of patient care is never undermined by managed-care issues.

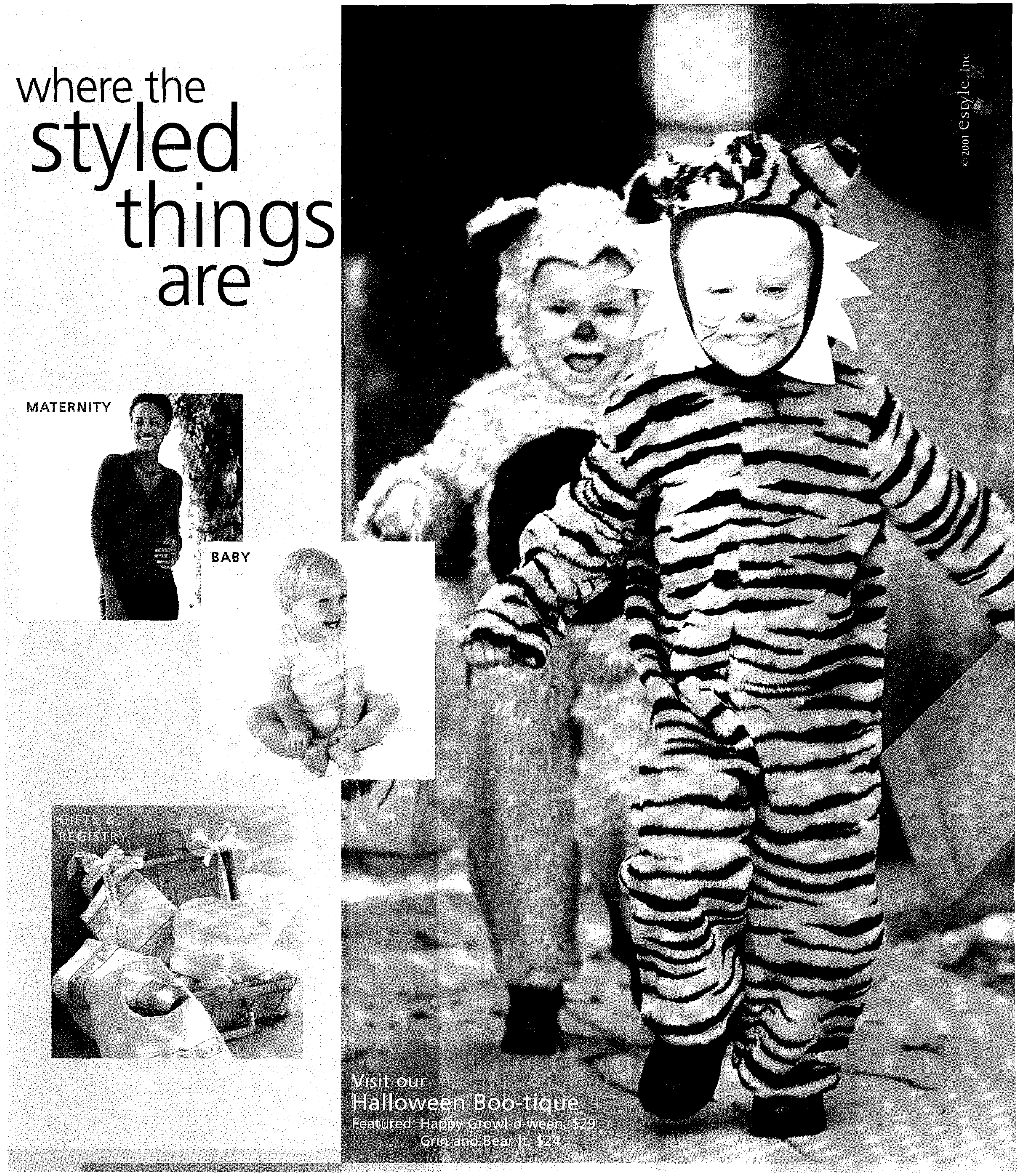
David A. Kriegel, M.D.
MANHATTAN

Fine Distinction

As Roger Stone's attorney, I write to correct one important error in Tucker Carlson's otherwise excellent article about Phil McConkey and Governor Pataki [“George and the Giant,” August 13]. Contrary to the article, Mr. Stone was not fined $100,000 because he violated New York State lobbying regulations. Rather, there was a settlement agreement entered into by Mr. Stone, Donald Trump, and the New York Institute for Law and Society with the state lobbying commission. That settlement explicitly recognized that Mr. Stone did not in any way concede that he had engaged in improper conduct. To the contrary, it was and is our position that Mr. Stone's conduct was entirely proper, and that the settlement was cheaper than litigating. Indeed, as it turned out, Mr. Stone paid no moneys whatsoever to the state in connection with that settlement.

Judd Burstein, MANHATTAN

NEWYORKMETRO.COM Check out our Website, where you can search back issues like “The Best of New York,” “Holiday Gifts,” and “52 Weekends,” as well as an extensive archive of critics and columnists. **LETTERS TO THE EDITOR** may be edited for space and clarity. They should be addressed to Letters to the Editor, *New York* Magazine, 444 Madison Avenue, New York, NY 10022-6999, or sent via e-mail to NYLetters@primediamags.com. Please include a daytime phone number.



where the styled things are
MATERNITY
BABY
GIFTS & REGISTRY
©2001 estyle Inc

Visit our
Halloween Boo-tique
Featured: Happy Growl-o-ween, $29
Grin and Bear It, $24

babystyle®.com
BROUGHT TO YOU BY estyle™

Find all the best-selling essentials and excellent extras for moms-to-be, babies and toddlers, including great gifts and the wildest array of Halloween costumes!

MATERNITY | BABY | NURSERY | GIFTS | REGISTRY

AOL keyword: babystyle

Call toll-free for your free catalog 1-877-ESTYLES | 1-877-378-9537

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

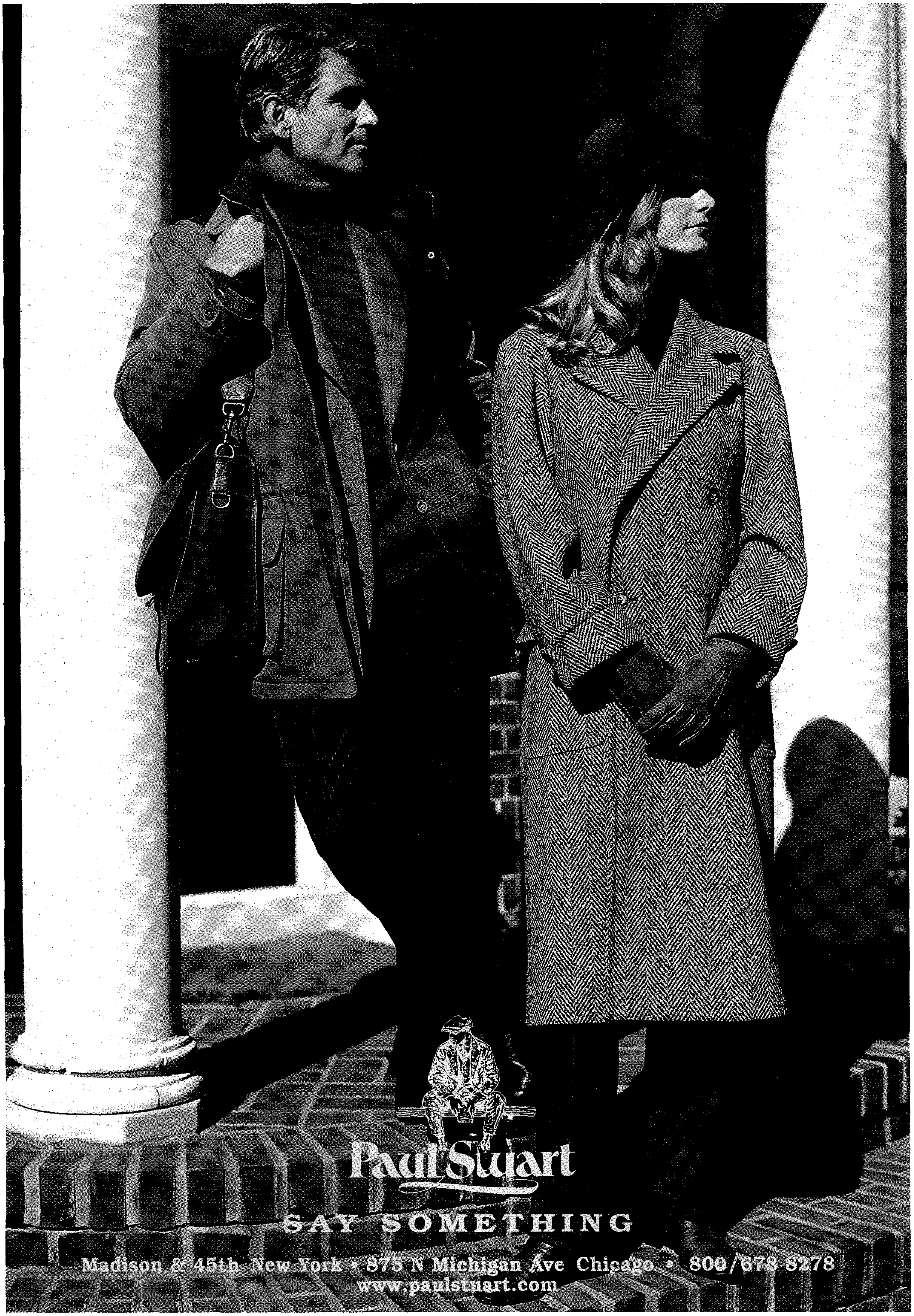
GET UPDATES AND INFORMATION ABOUT CRISIS RESOURCES AND SUPPORT

HOW YOU CAN HELP

NEWS | DONATIONS & BENEFITS | DISCUSSIONS & PERSONAL ACCOUNTS | ONLINE MEMORIAL
COUNSELING | COMPANY HOTLINES | FINANCIAL ASSISTANCE | SHELTERS | VIGILS
TRANSPORTATION | POLITICAL, ECONOMIC AND PERSONAL PERSPECTIVES

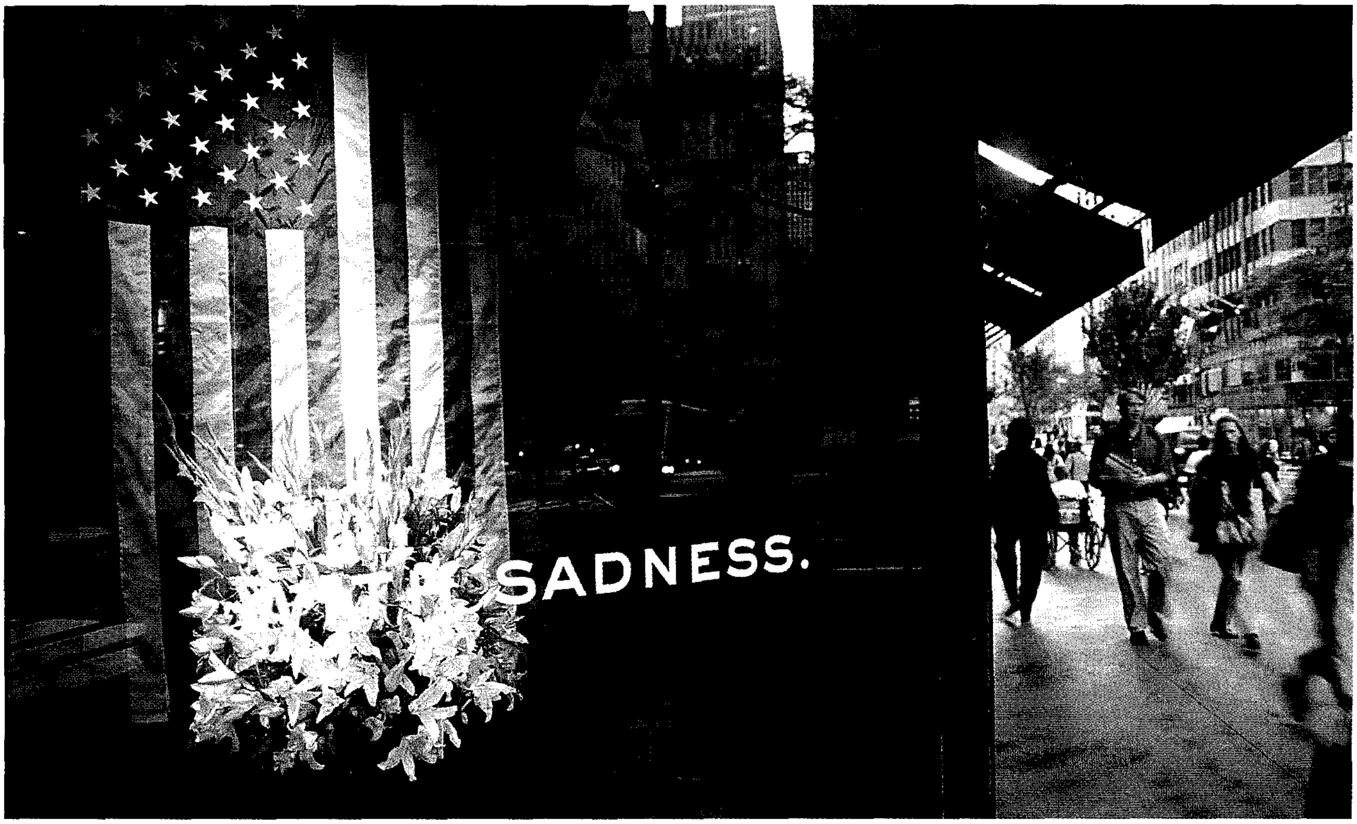
NEWYORKMETRO.COM

NEW YORK metro


Paul Stuart
SAY SOMETHING
Madison & 45th New York • 875 N Michigan Ave Chicago • 800/678 8278
www.paulstuart.com

GOTHAM

The City Mourns



Aftershocks

Coming to grips with a changed city. By John Homans

They are moving away from us now, those smiling, loving people hugging spouses or dandling babies in the photocopies that still paper our streetscape. They're moving away into the private grief of their friends and family, into history, into whatever is beyond. And the question in the city now is: How do we go on with our lives while somehow honoring their memory?

Last week, we returned to work, but it wasn't exactly the land of the living. The tone of Dan Rather's exchange with David Letterman—tearful, reverent, apocalyptic, tentatively jocular—was the dominant frequency. All that emotion, forced into structures never designed to contain it. The smallest daily exchanges have been characterized by compulsive door-holding ("No, after you") and exaggerated politeness, a veneer often pierced by spikes of anger, doused with too much drink (bars are packed), and capped by world-is-ending, we've-got-each-other sex.

To be sure, proud as some New Yorkers justifiably are at being hailed as America's heroes, it grew ever harder to recognize the televised representations of ourselves. TV chopped up the event and reconstituted it according to its needs—CNN actually set a video montage of the attack to a Don Henley tune. Watching TV was like being a tourist in our own city. Which actually made everything slightly easier. Laughter returned, fitfully, as did certain (who *is* that in the mirror, wrapped in all those flags?) of our critical faculties. The national embrace, while still of great comfort, began at times to feel a little close.

Still, the plunging of the market, and the layoffs, and the angry faces in Islamabad and the crumpled moonscape of Afghanistan where the president says our enemy is hidden, distract us from what we have to do. We don't know yet what the new New York is going to look like. That's what we're going to have to build.

Fear presses against everyone in the city these days. It's something we share now, along with a fiery vision that feels like a dream, but isn't. This will be a struggle, getting back to our ordinary lives. That's *our* new war. It won't be televised.

Photograph by Mark Peterson/Corbis-Saba.

Loose Lips? Not Now

Shortly after the attack on the World Trade Center on September 11, Richard Johnson, front man of the *Post*'s "Page Six," sat down to do what he does best: work his Rolodex. For a moment, he even contemplated calling Arab-American celebs like Casey Kasem and Jamie Farr for their reactions. Johnson admits, "I think that's indicative of the stupid ideas that you have when you're trying to do a gossip column on a day when buildings are falling down and people are dying."

This tragedy, like no other, has made professional gossips question the relevance of what they do. Why was it that we needed to know what went wrong between Tom and Nicole? Does keeping up with Gwyneth Paltrow's latest boyfriend actually *help* anyone? Though "Page Six"—the most biting of the columns—took only a one-day hiatus (the first in its 25-year history), it has pulled back and softened up. Before the attack, "I was going to check out a story about a certain broadcaster getting breast implants," Johnson says. "I will eventually go back to that story. But at the moment it's not important. It's now a somber and serious 'Page Six.' "

Johnson's not the only somber and serious gossipmonger out there these days. Mitchell Fink and Rush and Molloy of the *Daily News* were back exactly a week after disaster struck. All the items on their return—except one pick-up wire story about Luciano Pavarotti's tax problems—were somehow connected to the WTC. "Publicists have been calling and asking, 'Are we back to regular news yet?' " George Rush said last week. "I say, 'So far, no. Begone.' "

Which isn't to say that columnists are retiring their notepads. "Our place right now is to work our beat, which is fame," Fink says. "I think there is a way to do this." Liz Smith agrees. Although she spent the week after the disaster philosophizing about world affairs (she even went so far as to write, "To hell with gossip and entertainment"), by day eight she was back toiling among celebrities. "Gossip is an intrinsic part of human nature," she muses. "You'll forget. Your memories will heal. And then you can go back to being a shit again." MARC S. MALKIN

The Sad Sell

Would you buy an eye shadow named High Impact now? Or a fragrance called Happy? Last Monday, William Lauder, a group president of the cosmetics company founded by his grandmother Estée, gathered several executives together to discuss the marketing of popular products with names that suddenly have uncomfortable new meanings. "Around the table, we were split evenly over whether Clinique Happy is an inappropriate message for the time, or actually cathartic," he said. Concerned about offending customers, Lauder promptly pulled back two upcoming ads: a Happy print ad of a woman holding sparklers, and a High Impact in-store promotion featuring an elegant container smashing into an exploding pile of powder.

As corporations and ad-agency staffers staggered back to work last week, virtually every product image was under review. Mike Campbell, executive creative director of the New York office of J. Walter Thompson, said he and his team were rethinking an upcoming campaign that would have hyped one product by attacking its rival. "Is it right to dis a competitor?" Campbell mused. "I don't think you should be knocking other people now." To be edgy and funny seems "absurd" to Eric Silver, creative director of Cliff Freeman & Partners, who conceived a humorous campaign for Mike's Hard Lemonade that shows a construction worker being impaled and a lumberjack cutting off his own foot, followed by the slogan: "A hard day calls for a hard lemonade." You'd be hard-pressed to find that commercial on TV this fall.

With the possibility of war ahead, ad agencies are bracing for the reality that there may not be many new campaigns anytime soon. "The ad climate was bad before this," says veteran adman Jerry Della Femina, "and people who were hanging on are now in real trouble."

"In the near term, I don't think there's an opening in the customer's mind to receive messages," says William Lauder. As much as he might like to keep disbursing ad dollars to keep the economy rolling, he's constrained from doing so. "The cold, hard fact is that yes, there's patriotism, but I'm not too confident that Wall Street analysts would say, 'That's okay, we accept your not meeting your performance numbers 'cause you decided to spend more.' " MERYL GORDON

Photographs: top, Michel Setboun/Gamma; bottom, John Reardon/IPG/ Matrix.

The Curtains Fall

It's still hard to get into *The Producers,* even with Nathan Lane on vacation. The line outside the St. James Theatre snakes its way down 44th Street, and at 6:30 P.M. last Tuesday, Sally Ann Anctio and Carolyn Mulloy, both 70 years old, are at the head of it. They've been waiting for three and a half hours, hoping someone has released tickets. They came from Boston (on the Amtrak) to celebrate Sally Ann's birthday. The train ride was lovely, thank you. The service at the restaurant where they had dinner was so nice, too, and it was *so easy* to get a cab. Sally Ann and Carolyn gleefully collect their tickets while Robert Young, who works the line for the theater, cheers them on—they are helping keep things in this city moving, after all—even as he admits his misery: "I'm having nightmares. You don't know why people aren't here, why people are canceling. Every time you see an empty seat, you have to wonder why it's been left empty."

"When we came back on the Thursday after the attack, the theater looked full at first," says Matthew Broderick. "But then you'd realize that the sound of your own voice was different. It was the sound against empty seats."

Comparatively, though, *The Producers* is packed. Five Broadway shows have closed since September 11, and shows that haven't been forced to close are still suffering. "*Cabaret* never had a losing week in three and a half years—until two weeks ago," says Todd Haimes, the artistic director of the Roundabout Theatre Company.

At 1:30 last Wednesday, Janine La Manna, a star of *Kiss Me Kate,* is having her makeup done for the matinee, staying positive. "Maintaining any sense of normalcy is really important," she says. "We're not trained medical technicians or firefighters or policemen—our job is our talent. We have to keep going. We have to show that they cannot do this to our economy, to our American spirit."

At 3:30, she called back. The show had been closed.

AMY LAROCCA

Fashion Starts Over

There was no front row at Anna Sui's showing of her spring 2002 collection last Wednesday afternoon; just some 40 fashion editors and store buyers, gathered in the designer's tiny showroom. Sui had been scheduled to hold a big runway show a week earlier. Instead, she, along with the rest of New York's fashion establishment, had to grapple not only with the big questions brought on by the World Trade Center tragedy (does fashion even *matter*?) but with how—and if—she should present her work. Shown to a soundtrack that included a punk version of "Spirit in the Sky," Sui's clothes had a mod-meets-Victorian feel to them. Watching it, one was reminded that the first time this look was in vogue was in another era when war hung heavily in the air.

This scene was repeated in bare-bones showrooms throughout last week. "It was important to do something," says Oscar de la Renta. "Hillary Clinton came to see me and told me she felt it was important to follow Mayor Giuliani's advice, to signal that New York is open for business."

"I've had to think about myself and my team and what this will mean to us," says Narciso Rodriguez. His decision was, in part, financial; Rodriguez has people who rely on him for their livelihoods. Established designers are weighed down with the costs of canceled shows and a possible downturn in demand for high-end clothes. Young designers have it even harder, bearing the financial brunt of not showing and possibly not selling their collections at all.

The reverberations are already being felt. In a letter to its designers, dated September 18, Bergdorf Goodman executives said that the store would be "canceling the remaining portion of all fall orders with the exception of special orders and . . . scaling back resort and spring." At Barneys, executive vice-president Judy Collinson says, "We're not doing a blanket cancellation, but we're doing it where we feel we'll be most affected."

In fashion, everyone lives six months into the future, and designers are already thinking about the shows scheduled for February. "All of this has made me think it might be time to change next season," says Oscar de la Renta. "Doing a show costs so much money." Whatever the future holds, Narciso Rodriguez believes that at least one thing is guaranteed. "I think we're all going to look back at this time and be proud that we did something with dignity."

MARK HOLGATE

Photographs: top, Stan Honda/AFP Photo; bottom, Mario Tama/Getty.

Patriot Parties

At this moment, celebrating anything is a recipe for guilt. And publicists and party-planners feel as guilty as anyone. "I'm incredibly depressed," says the famously steely hostess Peggy Siegal, with an ache and tears in her voice. "I know at least five or six people who are dead. And it's like, cry or come to the office. I'm—everyone's—on the brink." Many of the larger events she was planning, like film premieres, have been moved to the West Coast, but she's decided to go ahead with a small screening and dinner party for the comedy *Bandits* this Monday. "Do I feel guilty? No. Oh, I don't know," she says, her voice shaking. "Maybe to invite some people to a funny movie is borderline okay. I just don't know."

But while the dozens of store openings and perfume launches scheduled for the days after the attack were canceled (rescheduled, if at all, for nebulous mid-October dates), the organizers of New Yorkers for Children's Fall Gala decided to soldier on last Wednesday as planned, at Cipriani on 42nd Street (pictured above). The evening was co-chaired by Oscar de la Renta, Sarah Jessica Parker, and Anna Wintour and her beau, Shelby Bryan; but the mayor and his companion, Judith Nathan, were the guests with the most star power.

The fancy crowd seemed subdued; almost everyone was wearing black. "I'm feeling so skittish," said Isaac Mizrahi, smoking on the sidewalk. Some concessions were made to the gravity of the occasion: no dancing, a change of tablecloths, flags on the pedestal, red-white-and-blue ribbons at every seat. "I want to marry the mayor," said Donna Karan, floating by dressed in all white. "I just love him so much right now."

Indeed, when the mayor took the podium, before an audience not only on its feet but screaming with adoration, a skinny blonde declared over and over again: "We're looking at the next president."

AMY LAROCCA

Terror on the Couch

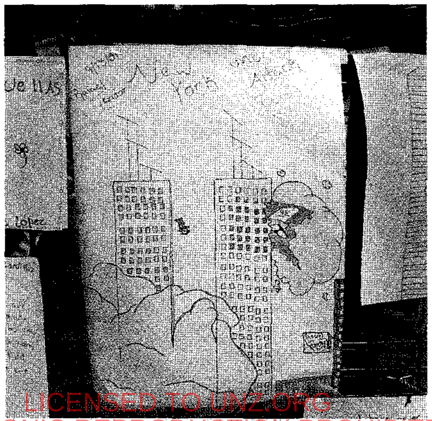
Who *doesn't* need therapy these days? So, two days after the blast, shrinks' offices were besieged with shell-shocked regulars. "They're calling up to say, *Can't you get me an extra session?*" says Dr. Sheenah Hankin. "We're having to do triage in the office."

"People thought their reactions—fear, terror, anger, rage—were pathological," says Dr. Allan Schwartz. "They were surprised and relieved to hear they were normal."

Therapists have been feeling more than a little normal, too. "When I went to my shrink for my regular appointment, he was worse off than I was," says a 30-year-old editor whose therapist had to run from his Reade Street clinic after the Trade Center collapsed. "Everything was amplified because we had our own emotions to deal with," agrees Schwartz. "I saw ten patients in a row on Thursday. I didn't want to go back the next day. I'm exhausted."

Not surprisingly, Doctor Freud popped up in all the obvious places. "These majestic buildings were like phallic symbols. Then they fell to pieces," says a Park Avenue psychiatrist. "When you are castrated you become depressed." Says Dr. Warren Berland, "it's very important to find ways to have this affect us positively. So far, it's already made people more compassionate. But I had a man who was so upset I had to say, 'I think we need to take a break from the TV.' "

SARAH BERNARD



No Drinking Alone

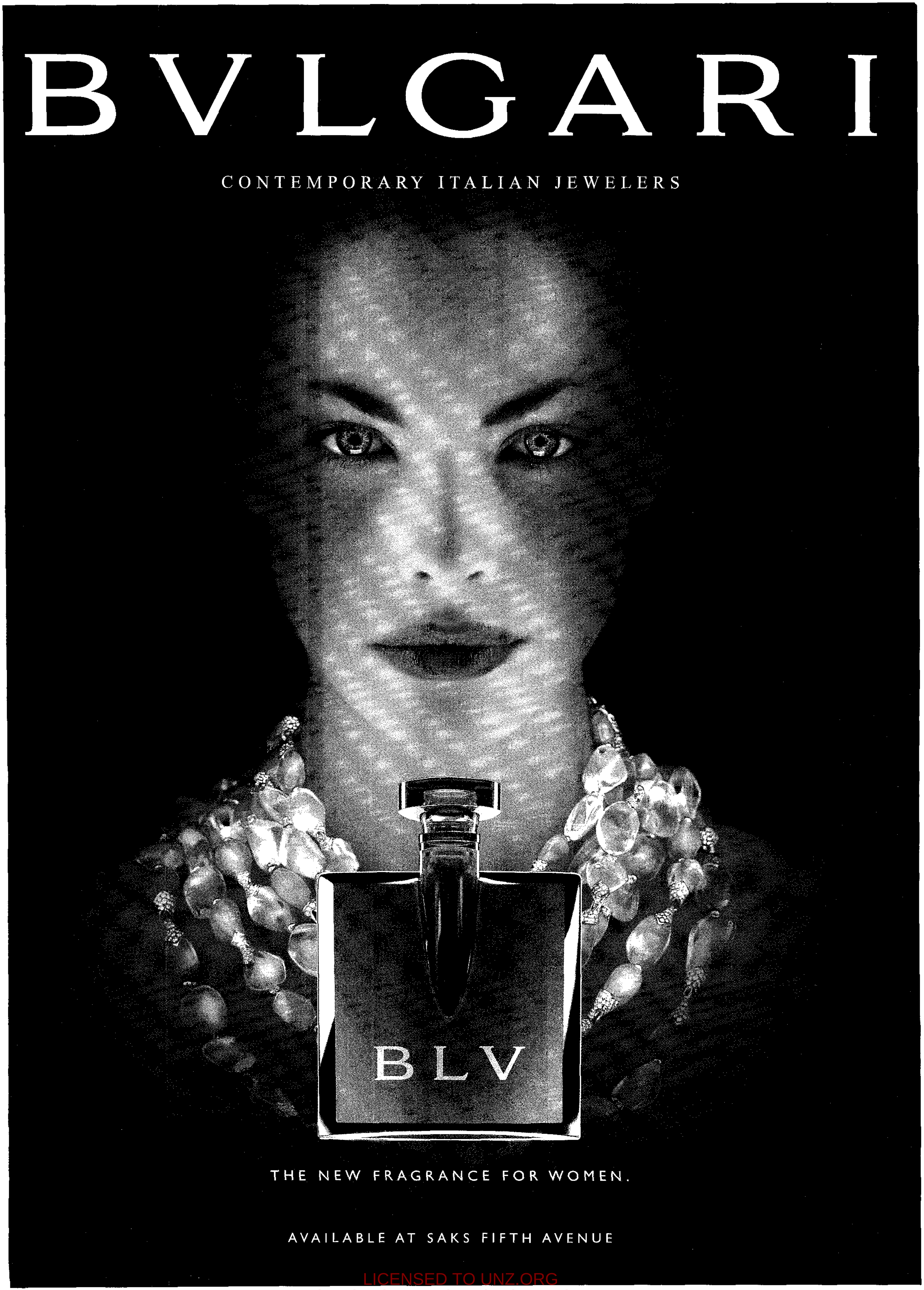
Since September 11, Roxy Bar in Cobble Hill has been busier than usual. But the mood is different, says Amy, the bartender. She points to three guys conversing at the end of the bar: a preppy white guy, a young Hispanic guy, and a thirtysomething regular. "They each came in alone," she says, "and within ten minutes they all just moved toward each other. All the usual inhibitions are gone." She uncorks a bottle of Cabernet. "Normally you go to a bar to meet new people, or let off steam. But now it's about not being alone." The drinks have changed along with the tone. She's been serving more shots. "Somebody just ordered a Three Wise Men—Jack Daniels, Jim Beam, and Johnny Walker. I'd never made one before in my life."

Last Thursday night, Von, a hipster bar on Bleecker Street, was packed with customers reclining on the couches and drinking beer. The Clash's "Rock the Casbah" blared from the speakers. But though the bar has been doing a brisk business, says Perrin, the bartender, "it's crowded tonight because there's a good-bye party for a guy who just joined the Marines."

If people feel like drinking more these days, they have little inclination to dance. Last Wednesday, on clubland's Main Street, West 21st between Fifth and Sixth, only Centro-Fly was open. "It's almost like people are afraid to get back on the dance floor," observes a security guard. By two in the morning, the club was full, but more people were embracing than moving to the music. At many bars, it's much harder to pick up on what's changed just by scanning the room. "It's the same crowd," says Jeff, a bartender at the Corner Bistro. "It's just that 'Hey, how's it going?' suddenly has a different meaning."

Reported by Amy Sohn, Ethan Brown, and David Amsden.

Photographs: top, Mark Peterson/Corbis Saba; bottom, Brian Finke.


BVLGARI
CONTEMPORARY ITALIAN JEWELERS
BLV
THE NEW FRAGRANCE FOR WOMEN.
AVAILABLE AT SAKS FIFTH AVENUE

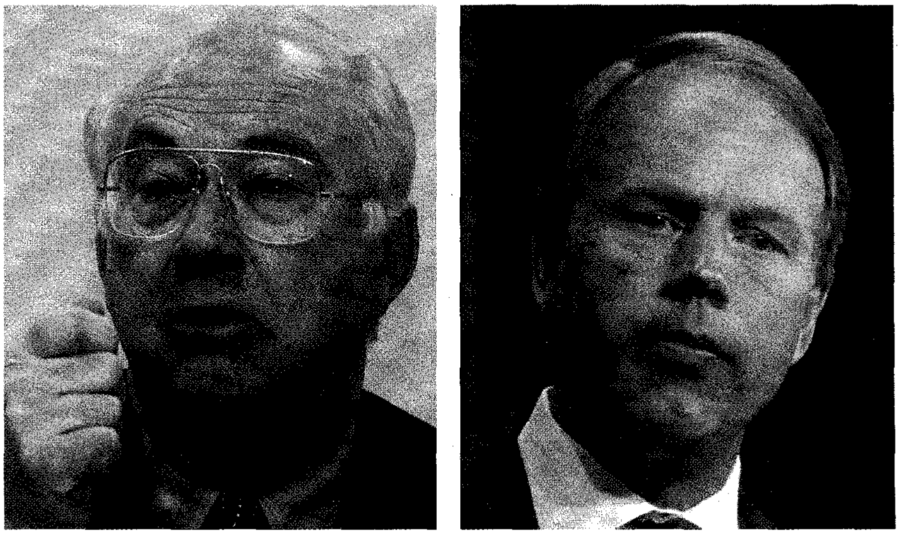
Michael Tomasky THE CITY POLITIC

The Out-of-Towners

Most politicians—including the president—know that helping New York is important for the U.S., but Senators Gramm and Nickles needed extra convincing.

ATTENTIVE READERS OF THE DAILY PRESS will know by now that some Republican senators—Phil Gramm of Texas, Don Nickles of Oklahoma, John McCain of Arizona—resisted the $20 billion aid package to New York that Congress passed after the World Trade Center tragedy. What they will not know, however, is just how strenuously Gramm and Nickles objected to the aid and how hard these wonderful Americans from the heartland worked to thwart it.

The narrative begins the day after the attack, Wednesday, when Senators Chuck Schumer and Hillary Clinton met with Governor Pataki and Mayor Giuliani, urging them to assess the scope of the damage and agree to a dollar amount they could then take to Capitol Hill. The $20 billion figure was agreed upon, and Schumer and Clinton made their way back to Washington.



Another DROP DEAD to New York: Senators Phil Gramm (left) and Don Nickles.

The next part of the story has been widely retailed. Thursday afternoon, Schumer and Clinton met with President Bush in the Oval Office. They described the scale of the carnage, and Schumer pressed the case that New York needed a cash infusion of perhaps staggering proportions. "How much?" Schumer says the president asked. "Twenty billion," came the reply. "You've got it," Bush said.

What unfolded during the evening hours that Thursday, according to four sources who followed the events closely, provides for an eye-popping lesson both in the ways of Capitol Hill and in the reality behind all the lovely rhetoric about unity.

The $20 billion was to be delivered to New York through an emergency supplemental-appropriations measure. The Office of Management and Budget drafted the language, calling for a total appropriation of $40 billion, half for military preparedness, national security, and transportation security, and half for "disaster-recovery activities and assistance" in New York. (Technically, this half was earmarked for New York, Virginia, and Pennsylvania, the latter two having also been attacked, though the bulk of the money was meant for to New York.)

That's how things stood at eight o'clock. Around this time, an aide to Hillary Clinton left the office and went to the Senate floor, where Clinton was checking on the status of the bill. So, the aide said, I guess everything looks pretty good. "Well, no," Clinton said. "It's falling apart. We've got to go talk to Daschle right now."

What had happened, as Clinton and Schumer both were now learning, was that a second version of the bill had mysteriously emerged from OMB. This language called for only $20 billion, not $40 billion. It also noted that, after the first $20 billion was spent, an additional $20 billion could be allocated "in a subsequent Act of Congress attendant to a specific emergency request proposed by the President." In other words, weeks or months later, when New York's grief had left the front pages. In other words, maybe some money, but nothing close to $20 billion.

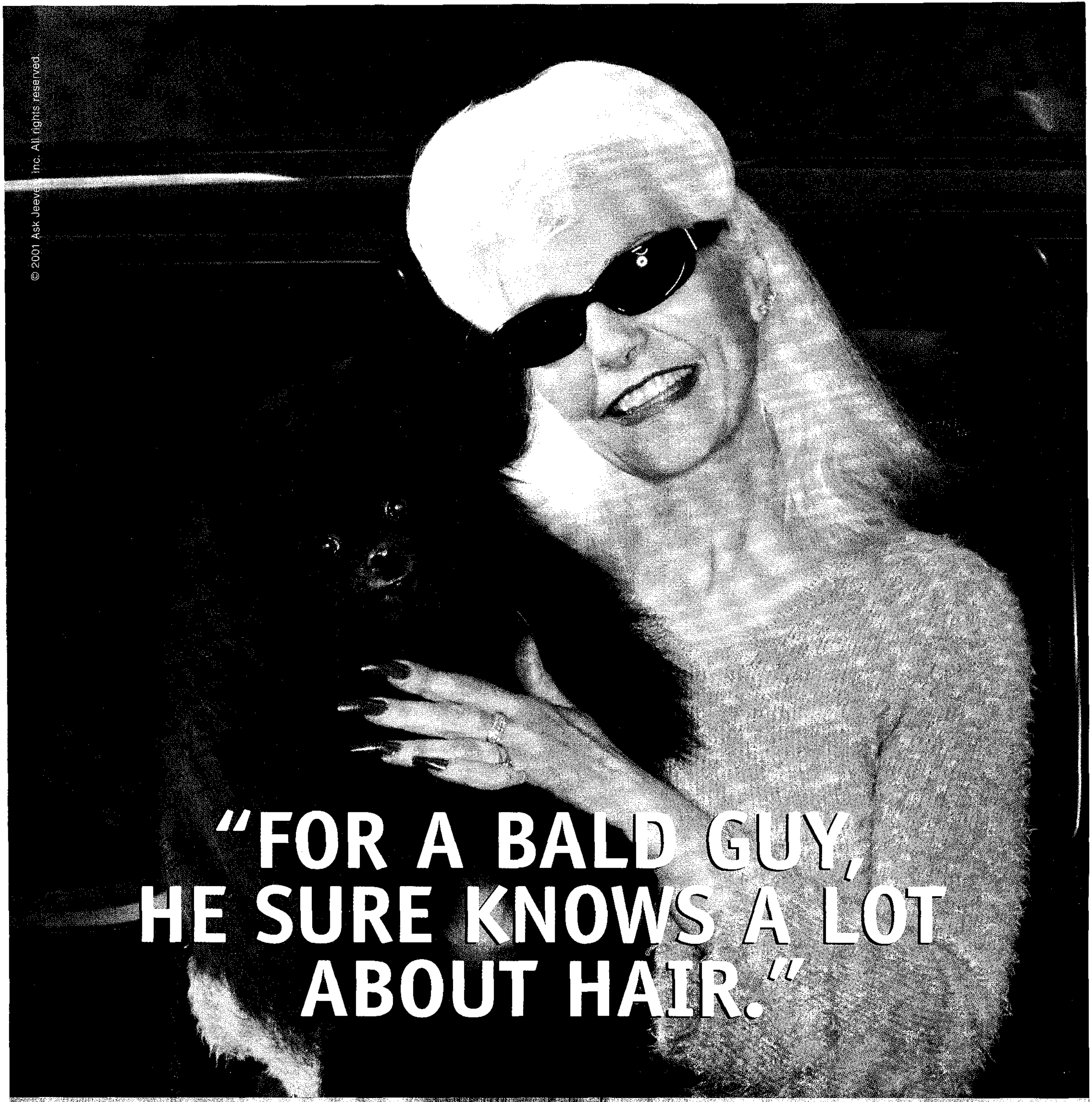
Where did this mystery language come from? My sources didn't know for sure, but as we shall see, a meeting that took place in House Speaker Dennis Hastert's office later that night provides a likely suspect list of two. "It's clear to me," says Congressman Jerry Nadler, "that Gramm and Nickles tried to take out the earmark."

SCHUMER AND CLINTON CHARGED UP TO MAjority Leader Tom Daschle's office, where they met with Daschle, Majority Whip Harry Reid of Nevada, and Robert Byrd of West Virginia. They were trying to figure out how to respond when, one source says, "somebody came in and said, 'Gramm and Nickles are down in the speaker's office right now.' Byrd said, 'Let's go.' "

Schumer and Clinton decided their presence in the speaker's office might be counterproductive. They went instead to the Senate Democratic cloakroom, where they furiously made calls. Schumer called Andrew Card, the president's chief of staff—a call, as described by my sources, that Card will not soon forget. Clinton called around to members of the New York House delegation, Democrat and Republican, to enroll them in the fight. Nadler and

Photographs by AP Wide World Photos.

© 2001 Ask Jeeves, Inc. All rights reserved.

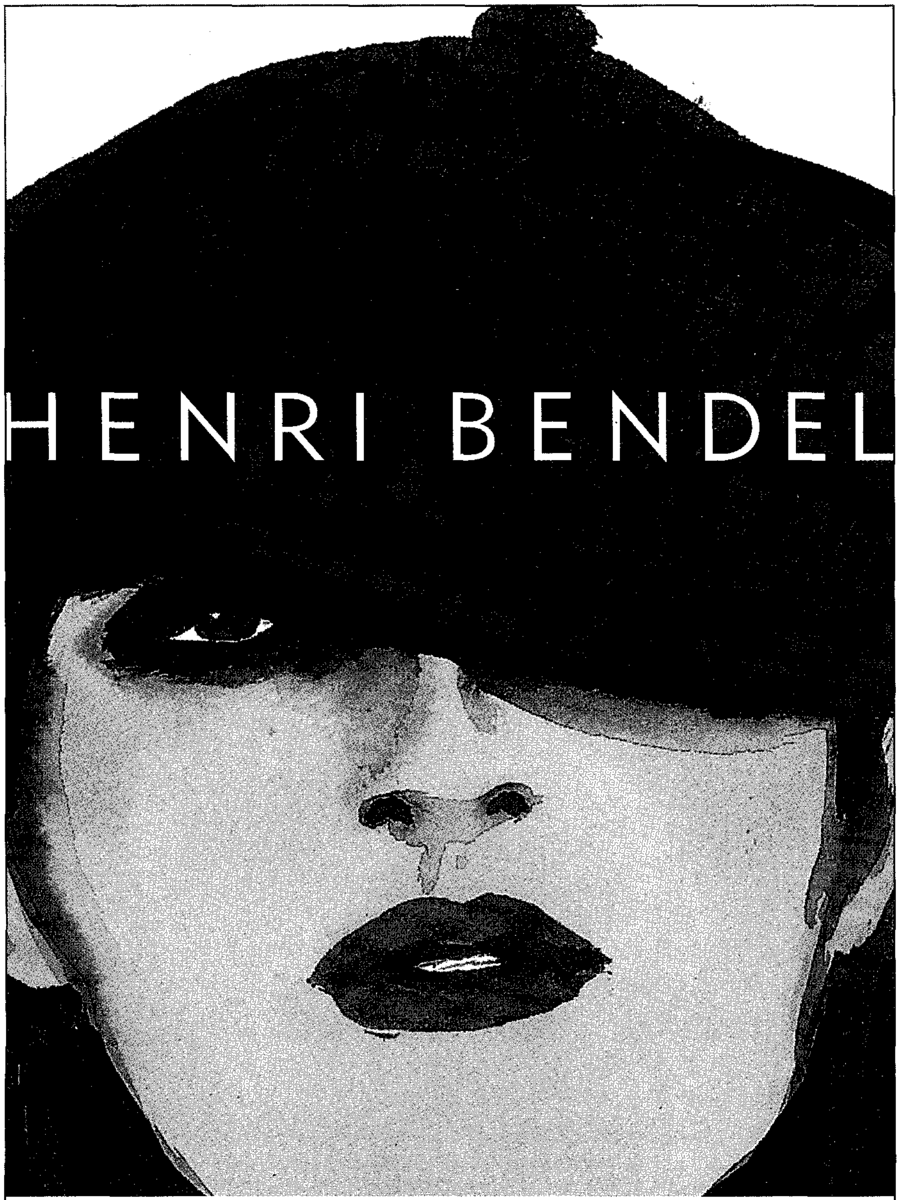


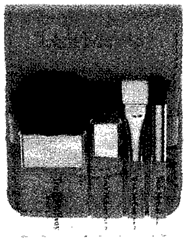
According to Stephanie, only one person knows for sure: Jeeves. By simply asking him a question, or using a word or two, she gets the best answers on the Web. Like who did what on her favorite soaps, which hotels allow dogs or what hair dyes are gentlest on the scalp. With Jeeves, she gets more stuff done every day. Except keeping up with the latest gossip. She gets that from her hairdresser.

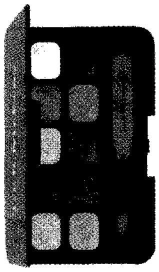
How do I groom my dog? Ask

For the answers you need every day, ask Jeeves at Ask.com

Ask Jeeves℠
Ask.com







Trish McEvoy

fall beauty to go: don't leave home without **trish mcevoy's** *new mini essentials, the perfect* portable pick-me-ups to update your makeup bag for fall. the petite brush set fits into the tiniest evening or travel bag. maxed-out with gloss holds ten of the best fall shades for lips plus mirror and brush, all in a credit card sized palette.

thursday, october 4 and 11
meet leading makeup artist trish mcevoy

september 30 - october 13
join trish's artists on location team at bendel's and learn to create your perfect fall look.

to book your consultation, call 212.373.6312

henri bendel 712 fifth avenue at 56th street

Nita Lowey were particularly involved, as were upstate Republicans James Walsh and John Sweeney, who has especially close ties to the White House.

The New Yorkers converged outside Hastert's office. Inside were the Speaker, Byrd, Daschle, Dick Gephardt, and House Appropriations Committee leaders Bill Young and David Obey. And Phil Gramm and Don Nickles, who have nothing to do with appropriations but who had barged their way in just to argue against the bill. McCain had raised objections earlier, on the confusing—not to say offensive—grounds that the money somehow constituted pork, but "he made his peace with it and left," one source says. Of the other two, says the source, "Gramm just doesn't want to spend any money. And Nickles . . . he's just anti–New York. He was saying that Oklahoma City didn't get anything like this amount after the bombing there."

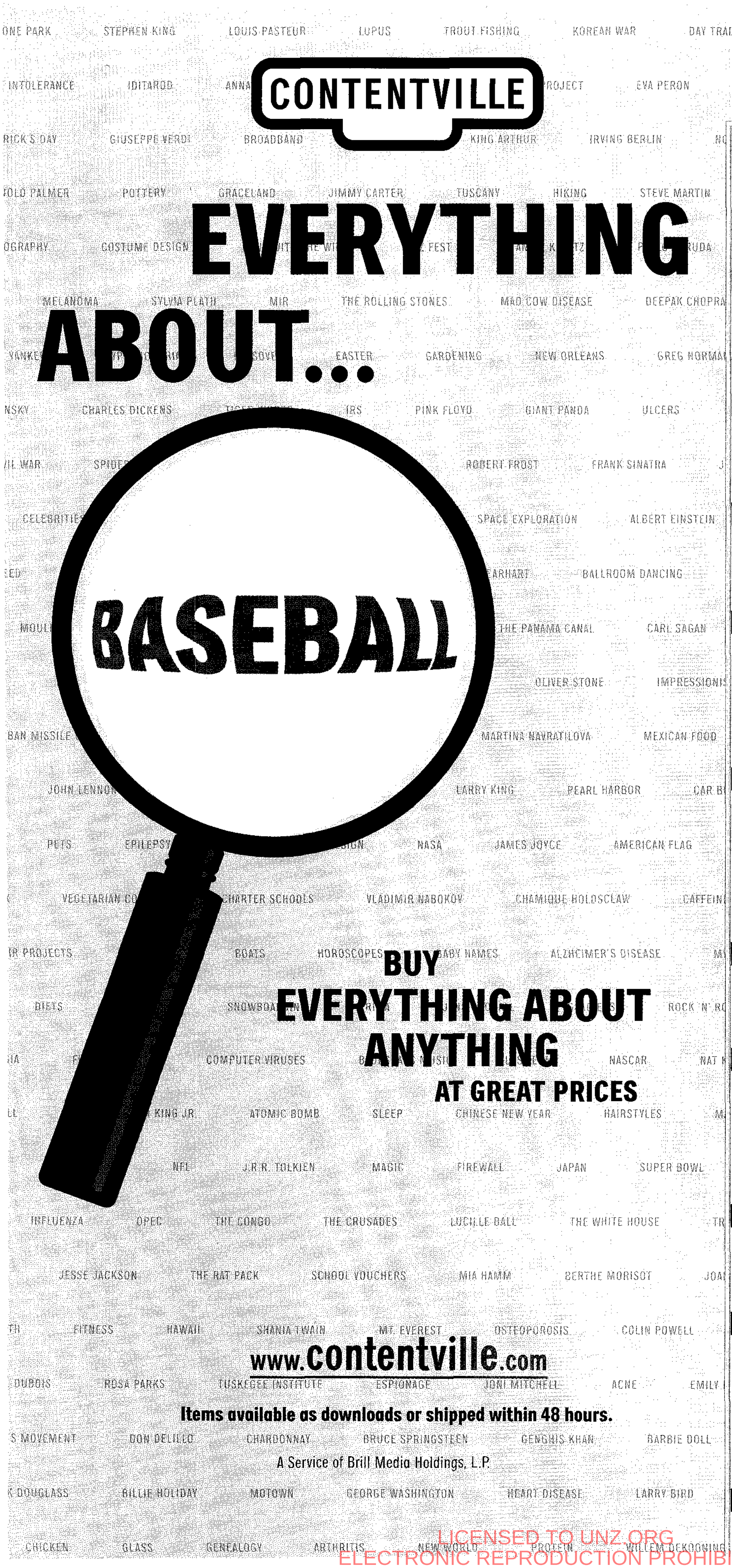
As the night pressed on, the good guys circled the wagons. Gramm and Nickles surrendered, and even voted for the package in the end. But the story, besides telling us that our senators earned their paychecks, leaves at least two distinct foul odors hanging in the air. There is, first, the rank indecency of the two men's objections. Granted, $20 billion is a lot of money, and New York must spend it wisely. But to try to block this money under these circumstances, forcing the city to rattle the cup for some much smaller amount at some undetermined point in the future, leaves one speechless. Gramm is retiring, but when Nickles runs again, I hope the police officers and firefighters of his state ask him why he deemed the widows and children of more than 350 heroic cops and firefighters unworthy of federal support.

And second, the senators' shenanigans reveal the hypocrisy of those who are given to thinking of New York as anti-American—a sentiment not, alas, limited to right-wing senators. Andrew Sullivan, in an obscene epistolary excretion that appeared in the *Times* of London, wrote adoringly of the humble red states that are behind the president, as opposed to the "decadent" blue states that will, in the coming months, constitute a veritable "fifth column" against America. Sullivan provides here the intellectual (so to speak) groundwork upon which the likes of Gramm and Nickles can justify themselves: An attack on the blue zone is somehow not *really* an attack on America. This may not make them fifth columnists, but it sure doesn't make them good Americans. ■

E-mail: tomasky@aol.com

CONTENTVILLE

EVERYTHING ABOUT...


BASEBALL
ONE PARK
STEPHEN KING
LOUIS PASTEUR
LUPUS
TROUT FISHING
KOREAN WAR
DAY TRADING
MUHAMMAD ALI
INTOLERANCE
IDITAROD
EVA PERON
MICHELANGELO
GIUSEPPE VERDI
BROADBAND
KING ARTHUR
IRVING BERLIN
POTTERY
GRACELAND
JIMMY CARTER
TUSCANY
HIKING
STEVE MARTIN
COSTUME DESIGN
MELANOMA
SYLVIA PLATH
MIR
THE ROLLING STONES
MAD COW DISEASE
EASTER
GARDENING
NEW ORLEANS
CHARLES DICKENS
IRS
PINK FLOYD
GIANT PANDA
ULCERS
ROBERT FROST
FRANK SINATRA
SPACE EXPLORATION
ALBERT EINSTEIN
BALLROOM DANCING
THE PANAMA CANAL
CARL SAGAN
OLIVER STONE
MARTINA NAVRATILOVA
MEXICAN FOOD
LARRY KING
PEARL HARBOR
PETS
NASA
JAMES JOYCE
AMERICAN FLAG
CHARTER SCHOOLS
VLADIMIR NABOKOV
CHAMIQUE HOLDSCLAW
HOROSCOPES
BOATS
ALZHEIMER'S DISEASE
DIETS
COMPUTER VIRUSES
NASCAR
ATOMIC BOMB
SLEEP
CHINESE NEW YEAR
HAIRSTYLES
NFL
J.R.R. TOLKIEN
MAGIC
FIREWALL
JAPAN
SUPER BOWL
INFLUENZA
OPEC
THE CONGO
THE CRUSADES
LUCILLE BALL
THE WHITE HOUSE
JESSE JACKSON
THE RAT PACK
SCHOOL VOUCHERS
MIA HAMM
BERTHE MORISOT
FITNESS
HAWAII
SHANIA TWAIN
MT. EVEREST
OSTEOPOROSIS
COLIN POWELL
ROSA PARKS
TUSKEGEE INSTITUTE
ESPIONAGE
JONI MITCHELL
ACNE
DON DELILLO
CHARDONNAY
BRUCE SPRINGSTEEN
GENGHIS KHAN
BARBIE DOLL
BILLIE HOLIDAY
MOTOWN
GEORGE WASHINGTON
HEART DISEASE
LARRY BIRD
CHICKEN
GLASS
GENEALOGY
ARTHRITIS
PROTEIN
WILLEM DEKOONING

BUY EVERYTHING ABOUT ANYTHING AT GREAT PRICES

www.contentville.com

Items available as downloads or shipped within 48 hours.

A Service of Brill Media Holdings, L.P.

RESULTS FROM CONTENTVILLE'S CROSS-CONTENT SEARCH℠ ABOUT

BASEBALL GO

BOOKS

A Prayer For Owen Meany, by Irving, John
Zim: A Baseball Life, by Zimmer, Don
Joe DiMaggio: The Hero's Life, by Cramer, Richard Ben
CLICK FOR FULL LIST

E-BOOKS

Left Out, by Holohan, Maureen
Life Is So Good, by Dawson, George
Long Balls, No Strikes, by Morgan, Joe
CLICK FOR FULL LIST

MAGAZINES

Baseball Digest
Beckett Baseball Card Monthly
Tuff Stuff
CLICK FOR FULL LIST

LEGAL DOCUMENTS

Minnesota Twins v. Minnesota MLB Antitrust Case, Apr. 29, 1999
Last Will And Testament Of Joseph P. DiMaggio, May 21, 1996
Federal Club v. National League MLB Antitrust Original SC Decision, May 29, 1922
CLICK FOR FULL LIST

SPEECHES

President Bush Speaks To Members Of The Baseball Hall Of Fame, Bush, George W., Mar. 30, 2001
Joining Major League Baseball In A Wreath Laying Commemorating The Korean War 50th Anniversary, Shelton, Henry H., Jun. 14, 2000
Testimony Before The House Un-American Activities Committee, Robinson, Jackie, Jul. 18, 1949
CLICK FOR FULL LIST

TRANSCRIPTS

CBS Morning News, Jul. 17, 2001
World News This Morning, Jul. 10, 2001
World News Tonight Saturday, Jul. 7, 2001
CLICK FOR FULL LIST

NEWSLETTERS

Sports Participation In 1999: Series I, National Sporting Goods Association, Jun. 1, 2000
Sports Participation In 1999: State-by-State, National Sporting Goods Association, Jun. 1, 2000
U.S. Trends In Team Sports 2000, Sporting Goods Manufacturers Association, Jan. 1, 2000
CLICK FOR FULL LIST

ARCHIVES

Going Long On Bonds, Time, Jul. 2, 2001
Baseball Profile, Baseball Digest, Jul. 1, 2001
Streaks, Baseball Digest, Jul. 1, 2001
CLICK FOR FULL LIST

DISSERTATIONS

The Relationship Between Athletic Team Psycho-Social Environment And State Anxiety, Ewees, Khaireldin Ali Ahmed
The Metafictional Novel: A Comparative Study, McDonough, Matthew J.
A Systems Approach To Performance Evaluation In Baseball, Brown, Melvin
CLICK FOR FULL LIST

CHAPTER ONES FREE

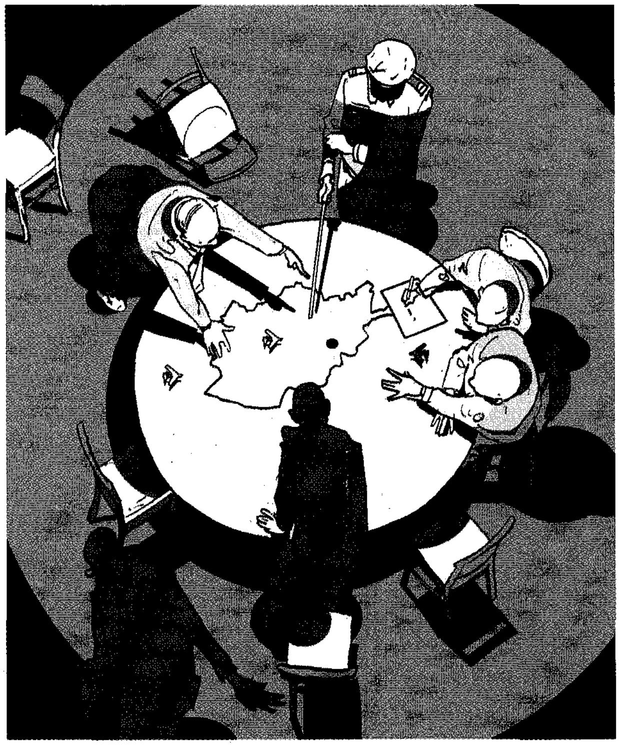
Zim: A Baseball Life, Zimmer, Don

Tucker Carlson THE NATIONAL INTEREST

Choosing Our Enemy

War with Afghanistan seems inevitable, but how far will the U.S. go in its campaign against terrorism? And which other governments are we willing to topple?

THE UNITED STATES IS GOING TO WAR. THAT'S what we know about American foreign policy at the moment. Now consider all the things we don't know: when we're going to war, where it will be waged, how long it will last, what constitutes victory, and, most striking of all, who the enemy is. We don't know these things partly because they have not yet been fully decided, but also because the administration doesn't want us to know.



Washington is in the middle of a news brownout. The papers arrive every morning filled with fascinating reporting, brilliant writing, and human-interest pieces so moving they've spawned an entire subgenre of stories about how almost no one can read the newspaper these days without crying. But if you're looking for a solid WHAT NEXT FOR THE U.S.? story, you're out of luck. The press doesn't know.

Neither do most members of Congress. Last week, there was widespread complaining on Capitol Hill after Attorney General John Ashcroft arrived to brief lawmakers on the state of the investigation, and told them . . . virtually nothing. "I learned more on cable," said one frustrated member. This week, there were rumors that administration staff suspected of leaking defense-related information of any kind to the media would have their phone records pulled by the FBI (334, the Washington *Post* exchange, would be a dead giveaway) and would be subjected to polygraph examinations.

All of which is to say, we'll know for certain what's going to happen only when it does. In the meantime, here's what appears to be the story line so far:

The administration is divided into two camps. Crudely put, one side wants to go after terrorists; the other, after the states that sponsor them. The president declared last week that all states must choose whether they are with us or against us. He didn't say which ones had to decide. Afghanistan, obviously. But there's still a lot of room beyond that for the two factions to contend over strategy.

The first side, represented by Colin Powell and the State Department, instinctively favors international coalitions and modest, finite goals. It fears protracted military involvement abroad. It would be happy to dispatch bin Laden, uproot his network with the cooperation of Arab coalition members, and declare victory.

The other side doesn't see this as nearly enough. This contingent, represented by Donald Rumsfeld and two of his deputies at Defense, Doug Feith and Paul Wolfowitz, has less confidence in coalitions (and far less in the reliability of foreign intelligence services). It believes the U.S. should mount a broader military campaign in the region. It's likely the September 11 attack was in some way state-sponsored, this group reasons, and in any case, other attacks on Americans have been. Why stop with bin Laden when we can disable the governments that allow him and other terrorists to flourish? Better to kill the roots than to trim the leaves.

Wolfowitz said as much shortly after the attacks, when he explained that the U.S. is committed to "ending" regimes that sponsor terrorism. A few days later, the secretary of State publicly slapped him down. "We're after ending terrorism," Powell said. "And if there are states and regimes, nations that support terrorism, we hope to persuade them that it is in their interest to stop doing that. But I think ending terrorism is where I would leave it, and let Mr. Wolfowitz speak for himself."

"Persuade them that it is in their interest"? It's hard to imagine Rumsfeld saying something like this, except maybe sarcastically. Just as it's hard to imagine anyone at the Defense Department bragging, as Powell did at the same briefing, about the "support" the U.S. has received from Yemen and Syria in the fight against terrorism. Yemen and Syria are part of the reason we have terrorism in the first place.

At this point, with nothing beyond a showdown with Afghanistan declared, it's not clear which side will ultimately win the argument—though Condoleezza Rice will probably be the tiebreaker. Bush is said to listen particularly closely to Rice, not because she is a strategic genius—she's not—but because he considers her loyal and above narrow bureaucratic interests. The

Illustration by Istvan Banyai.

ANNOUNCING

THE HIGHEST CPMS IN ADVERTISING

Broadcast TV

Cable

DBS

Pay-TV

Pay-Per-View

Programming

Radio

Wireless

Motion Picture

Home Video

Video-On-Demand

Sports Business

Newspaper

Interactive TV

High-Speed Data

Streaming Media

Telecommunications

THAT'S BECAUSE WE REACH THE 3,000 MOST IMPORTANT PEOPLE IN THE MEDIA, ENTERTAINMENT AND TELECOMMUNICATIONS INDUSTRIES.

CEOS. BANKERS. DEAL-MAKERS.

They all turn to Kagan World Media newsletters for the latest, in-depth data about their industry. They stay on top of business with Kagan's analysis of breaking trends, backed by its meticulous research and proprietary data.

Now these exclusive newsletters have been redesigned to allow for limited advertising opportunities.

For information on how to become one of only two advertisers in any Kagan newsletter, contact:

Mitch Prager
(212) 332-6317
mprager@brillscontent.com

Ron Burrus
(831) 624-1536
ron@kagan.com

A MEDIA CENTRAL/PRIMEDIA COMPANY

Simplify your life, reduce stress, connect to the here and now.

the School of Practical Philosophy

A course on Practical Philosophy designed for thoughtful men and women.

Who am I?
Self awareness
Rest and reason in daily life
Focusing the mind
Centering attention
Where is beauty?
Where is love?
Letting go
Freedom from the past
Unity in diversity
Constancy in change
Cultivating an orderly mind
What really matters?
Practical exercises

Class schedule: This ten-week course begins October 1st. The same lecture is offered five times a week so that you may vary your day of attendance. Monday through Thursday at 7:00 p.m. or Saturday at 10:00 a.m. Enroll by phone or mail, or 45 minutes prior to the first class. Tuition is $125 ($62.50 for full time students). Mastercard and VISA are accepted. In additon to classes in New York City, classes are also offered in Wallkill, NY 845-895-9912 and in New Jersey 732-946-3379.

The practice of meditation is offered to interested students following an introductory series of the philosophy courses.

The School of Practical Philosophy is a not for profit educational institution chartered by the Regents of the State of New York, and welcomes all students regardless of race, creed or religion.

Fall term starts October 1st.

The School of Practical Philosophy
12 East 79th Street
New York, NY 10021
Tel. 212-744-4848
www.practicalphilosophy.org

more culture less fat

Check your cable MetroLearning and MetroGuide Channels
Program listings at www.thirteen.org/metroarts

metro ARTS
thirteen

"Anyone who wants to hire an interior designer... should start by calling Designer Previews."

– New York Magazine

We will show you
the work of more than
100 fine designers and architects
and help you select
those best suited to your needs.

For further information or brochure
212·777·2966 or 800·367·4816

DESIGNER PREVIEWS

Preview: http://www.dpreviews.com

president trusts her, and that matters most. It's a theme in the administration.

If the Defense Department position prevails, expect more dramatic reporting from Baghdad. "The elephant in the room is Iraq," says one well-connected foreign-policy player (who, like everyone else I spoke to, refused to be identified even by branch of government). There's some evidence that the elephant is guilty. Earlier this year, Mohamed Atta met with the head of European operations for the Iraqi Intelligence Service. The Israelis are convinced. According to a recent piece in the defense-industry monitor *Jane's*, Israel believes the entire attack was orchestrated by Saddam. Others believe the 1993 Trade Center bombing was also the work of Iraq.

A war on Iraq would likely begin with a bombing campaign against sites thought to house the country's nuclear- and chemical-weapons programs. From there, Bush could send American troops to Baghdad.

If anything like this were to happen, the "coalition" that Powell favors would fray, at best. Is Sudan really going to hang tough when America starts killing Muslims? Once the shooting starts, says one policymaker, "the French will want a cease-fire. The Chinese will want to bring it to the United Nations."

It's not clear which course American foreign policy will take, though there are signs. For one, Condi Rice has turned out to be more hawkish—less of a Powell-ite—than expected. For another, Wolfowitz, despite the embarrassing spanking by Powell, is still espousing the same position and still doing it in public. Most telling of all, Bush himself has not moderated his rhetoric. In his speech to Congress last week—a magnificent performance by any measure, almost unbelievably good considering who gave it—the president again threatened to crush not just terrorists but states that assist them. Powerful nations don't bluff. Bush means it.

This administration, like any, would like to wade in with a detailed plan already in place, and it will try. At the moment, the Wolfowitz position appears to be ascendant. But the Bush people understand that much of the strategy is bound to be ad hoc. The Afghan war is likely to be long. By the end, the Powell doctrine may be back.

As one defense analyst I spoke to put it, wars evolve. Two weeks after Pearl Harbor, no one thought we'd be island-hopping through the Pacific three years later. ■

"TO PEOPLE FROM ALL OVER THE COUNTRY WHO WANT TO HELP, I HAVE A GREAT WAY OF HELPING: COME HERE AND SPEND MONEY. GO TO A RESTAURANT, SEE A SHOW. THE LIFE OF THE CITY GOES ON."

—MAYOR RUDOLPH W. GIULIANI SEPTEMBER 16, 2001

I ♥ NY THEATER

FOR EVERY BROADWAY TICKET PURCHASED NOW THRU SEPT. 30th, A $5 DONATION WILL BE MADE TO THE MAYOR'S TWIN TOWERS FUND.

GOOD FOR ALL PERFORMANCES NOW THROUGH OCTOBER 31, 2001.

AIDA†
Disney's BEAUTY and the BEAST†
BY JEEVES*
CABARET*
CHICAGO*
contact*
[illegible]*
NEIL SIMON'S† 45 SECONDS FROM BROADWAY A NEW COMEDY
[illegible]†
HEDDA GABLER*
Les Misérables*
MAMMA MIA!*
NOISES OFF†
proof*
"QED"*
RENT†
Sexaholix*
THE FULL MONTY*
THE LION KING†
MEREDITH WILLSON'S THE MUSIC MAN†
The PHANTOM of the OPERA*
THE PRODUCERS the new MEL BROOKS musical*
THE TALE OF THE ALLERGIST'S WIFE*
THE WOMEN‡
THOU SHALT NOT a new musical*
URINETOWN THE MUSICAL*

CALL *TELECHARGE 212-239-6200 OR †TICKETMASTER 212-307-4100 OR ‡ROUNDABOUT 212-719-1300

All tickets subject to availability and prior sale.

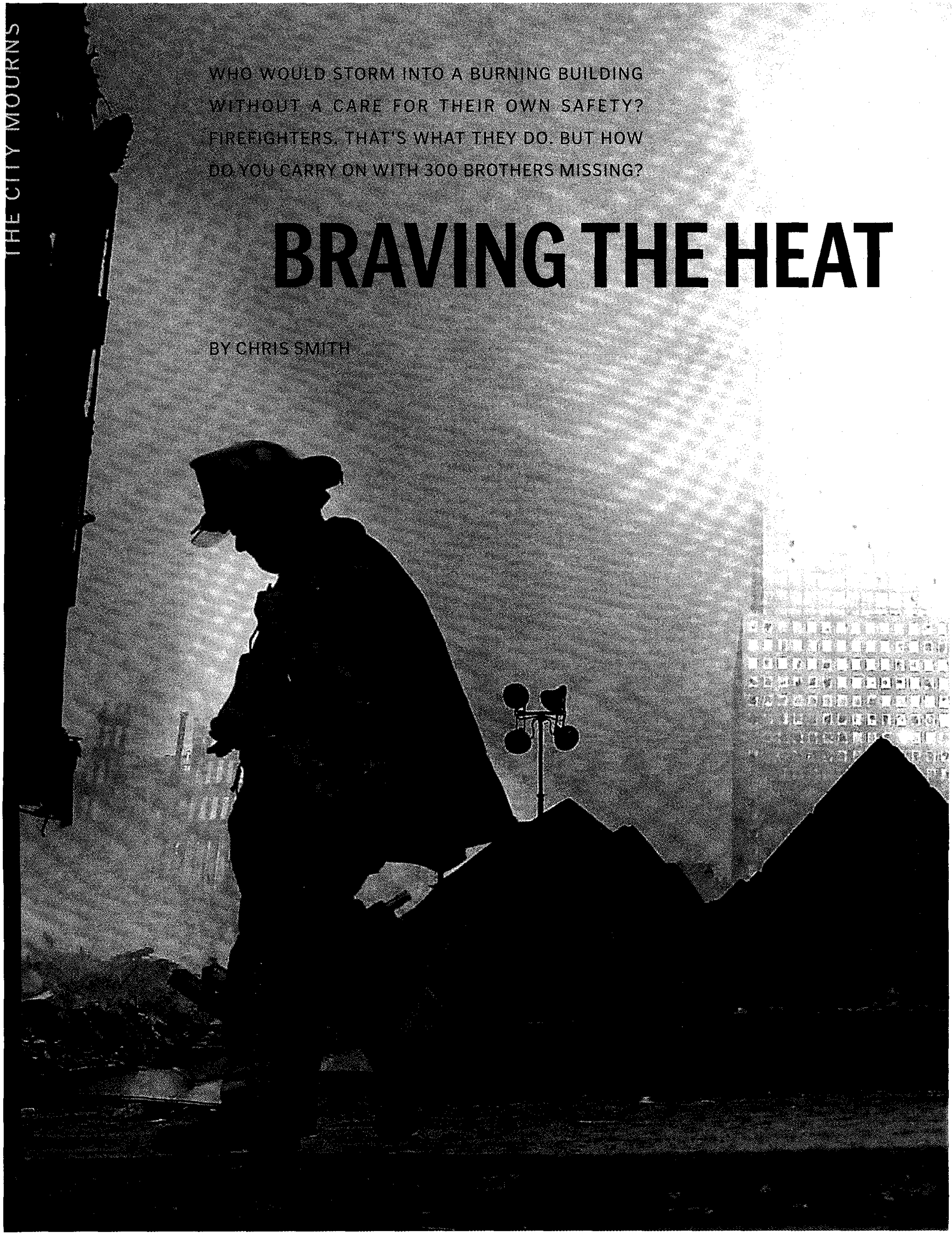
★ LET'S GO ON WITH THE SHOW.

THE LEAGUE OF AMERICAN THEATRES AND PRODUCERS

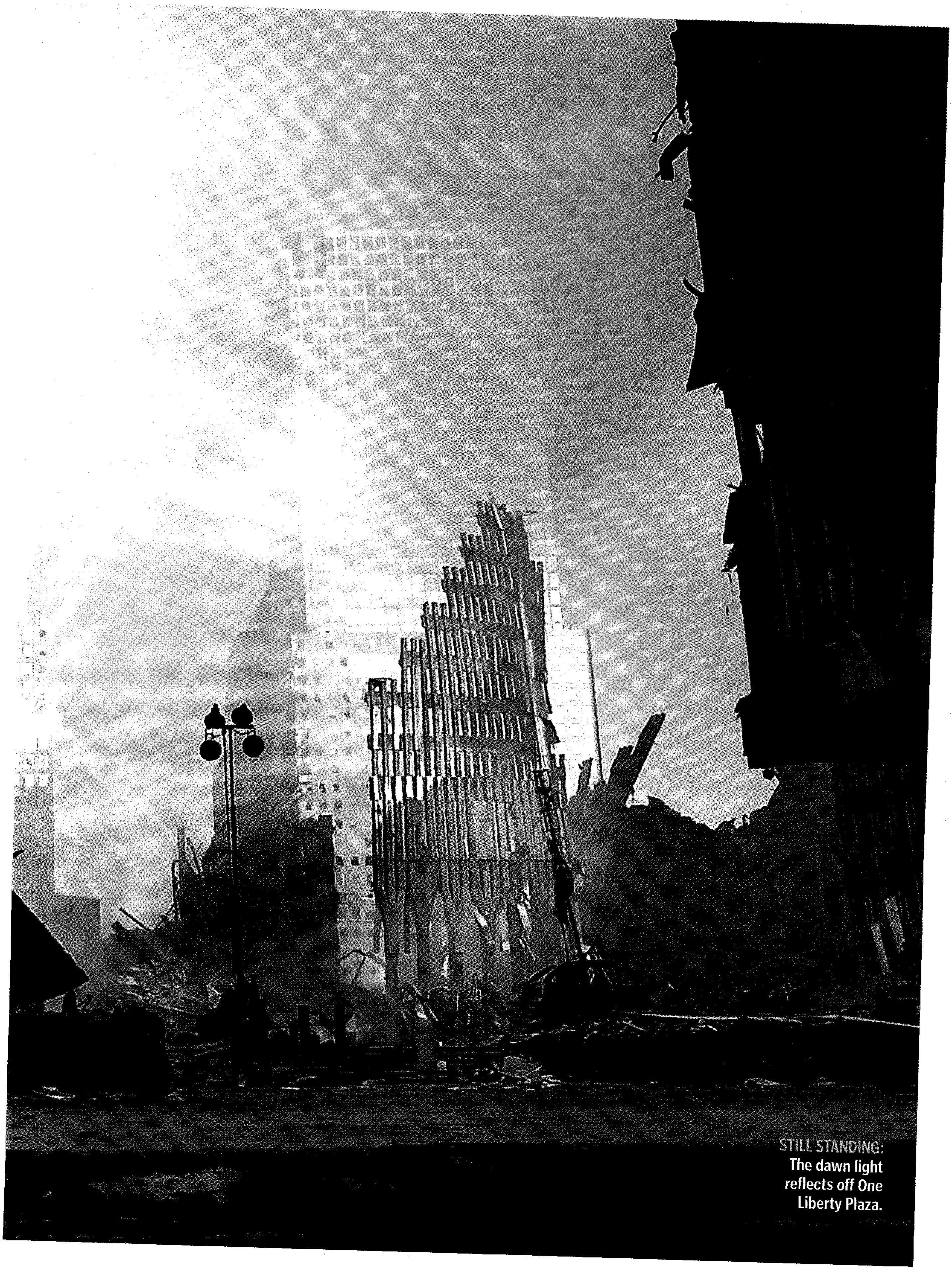
WHO WOULD STORM INTO A BURNING BUILDING WITHOUT A CARE FOR THEIR OWN SAFETY? FIREFIGHTERS. THAT'S WHAT THEY DO. BUT HOW DO YOU CARRY ON WITH 300 BROTHERS MISSING?

BRAVING THE HEAT

BY CHRIS SMITH



PHOTOGRAPH BY CHRIS CORDER/UPI.



STILL STANDING: The dawn light reflects off One Liberty Plaza.

HE IS RUNNING. HE IS RUNNING UP WEST STREET IN CLUNKY KNEE-HIGH rubber boots that cut into the backs of his knees, in a bulky black-and-yellow firefighter's coat, with a 30-pound air cylinder strapped to his back, and Howie Scott is running faster than he ever has before in his 39 years on this earth. Ten seconds ago, he was about to step into 2 World Trade Center. For no reason, he glanced up. The tower exploded. *The whole freakin' thing exploded!* Now Scott is running from a black cloud of—what? Ash? Soot?

A shrapnel storm of steel and glass and stone is smashing all around him. A concrete boulder the size of a garbage truck thuds into the ground. *"John! John! John!"* he is yelling as he runs. John Ceriello, also from Squad 18, was standing right next to him outside the building. *Where is John?*

Scott is diving. He sees a walkway and leaps for cover. He is flying through the air as if something is pushing him, something more than his adrenaline—the force of the explosion? The hand of God? He travels at least 50 feet in the air. As he hits the asphalt, the oxygen tank delivers an iron punch to his lower back. Scott lands under the walkway as 110 stories of pulverized office tower smack like an industrial hailstorm, shredding and demolishing every car and storefront and abandoned doughnut cart in sight. The walkway shields him from the debris. The walkway saves his life.

After 30 seconds on the ground, Scott starts to save other people's lives. He pulls his air mask back into place. He crawls, bumping into—*what is this shit?* It's too dark, just black, black, black everywhere, to distinguish animal from mineral. It is weirdly quiet. No sirens. No screams. There are people streaming out of an undamaged building, dazed and staring. "Just go!" Scott yells. "Don't even look! Just get out of here! Go! Go! Go!" Men in expensive business suits coated in thick dust, women with bloody bare feet, everyone is sprinting.

Scott runs, too. North again, he thinks. His back aches. His lungs are heaving. He is picking up speed. He runs straight into a plate-glass window.

He fights not to lose consciousness. *Must be the only damn unbroken window, and it's nearly knocked him out!* He gets up again. There's some daylight. At least it appears to be daylight. This time Scott walks. Up West Street, toward the daylight. He stops when he arrives instead at the edge of the Hudson River. *Holy shit,* he thinks. *Where the hell am I?*

"THE FIREFIGHTERS' BOOTS, WITH FOUR-INCH-THICK RUBBER SOLES, WERE MELTING TO THEIR FEET."

Scott slowly picks his way back toward the improvised command center at the corner of West and Vesey. There's supposed to be a main gas line over there, underneath Battery Park City; everyone is being herded clear. The chiefs are getting a little control over the situation now. They're formulating a plan . . . then *BOOM!* The second tower comes down. *It sounds like when a pilot lowers the hammer for takeoff,* Scott thinks. *The first one, we had time to react, we had a moment to make a move. This one? Anyone there got crushed. Holy Christ.*

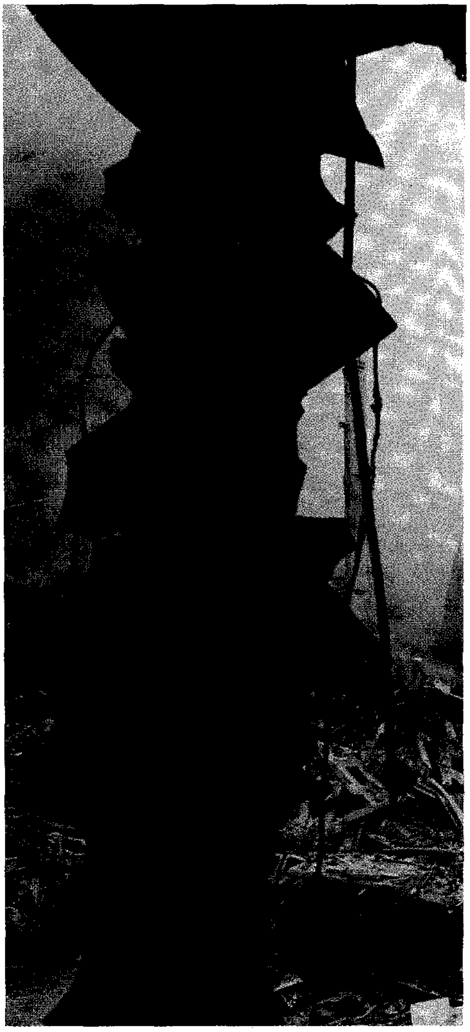
Now all the radios are out. Bosses are talking about sending firefighters back in, but among the men there's a lot of skepticism: "Is there more?"

"Is anything else coming down?"

"Did they wire this building?"

Figures are emerging like apparitions, stumbling. Firefighters are hugging as they recognize fellow survivors. Scott doesn't see anyone from Squad 18. Where's John? Where is Timmy Haskell, who wouldn't wait for Scott to finish getting dressed and roared off from their Lafayette Street firehouse in the Hazmat truck? Where is Eric Allen, the guy everyone ragged about collecting old junk? Where is Manny Mojica, the Harley-riding Puerto Rican from Astoria with biceps like an NFL lineman's?

Scott's eyes are burning. He knows rubbing them is the worst thing to do, that more of the black gunk will get in his eyes, but he can't help it. Suddenly, thankfully, a familiar face materializes, alive, out of the gloom. It's Larry Cohen. He was scheduled to be working this shift, but Scott had asked to trade. Larry was at home upstate when he got the call. He raced across the Tappan Zee, stopped off at special-operations command on Roosevelt Island, then continued downtown.



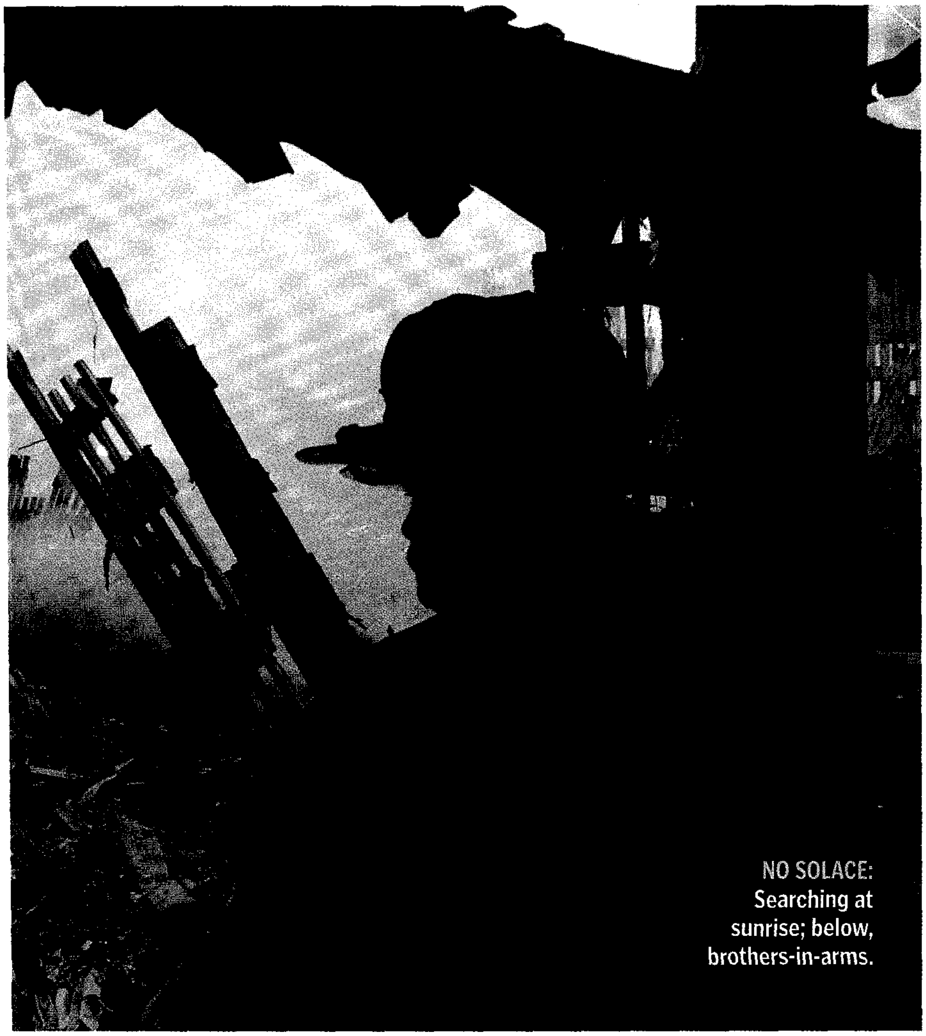
On his way into the city, Cohen picked up Joe Downey, a Squad 18 captain and son of Ray Downey, chief of special operations. In 1995, Ray Downey had been dispatched to Oklahoma City to help direct rescue efforts after the bombing; in 1998, he'd pushed the FDNY to create units with extra training in terrorism response, particularly in anticipation of the millennium. One of those units was Squad 18.

Ray Downey's uncanny ability to find order in the worst chaos earned him the nickname "God." Teasing colleagues nicknamed his son "Jesus." Now the World Trade Center has fallen on God, and Jesus is searching for him.

On West Street, Scott tells Cohen about the other members of Squad 18 who are unaccounted for. "Let's go," Cohen urges. "We gotta get them out."

NEARLY TWO DAYS LATER, HOWIE SCOTT AND Larry Cohen return to Lafayette Street. Scott talks tough but can't look anyone

PHOTOGRAPH BY BROOKS KRAFT/GAMMA.



NO SOLACE: Searching at sunrise; below, brothers-in-arms.

in the eye. Cohen's mood ricochets minute by minute, from chesty pride in the bravery he's witnessed to exhausted despair. They had slowly paced the smoldering wreckage, trying to get traction in the unstable mounds of paper and dirt, peering into voids and shining their flashlights into the chasms, squinting to see any reflection of life, backing off hastily when the ruins began crumbling. The firefighters' boots, with four-inch-thick rubber soles, were melting to their feet.

"You'd make a little headway with the debris and then there'd be a steel I beam and you couldn't move," Scott says. "You picked and prodded, took a break. Bare hands. Tools were useless. Guys got squashed in their rigs. Their rigs pulled up and they got squashed. No chance. No chance. Noooo chance." Now Scott and Cohen stand on the sidewalk in the warm night air, staring at the smoke still rising to the southwest, knowing that seven of their brothers are stuck somewhere in that hellish pile. They'd signed up for Squad 18 because they wanted "to do a little extra," Cohen says. "But we concentrated on the use of chemical suits, how to deal with anthrax, sarin gas, stuff like that. No one envisioned this."

The terrorist attack on the World Trade Center slashed a wound across the city's entire Fire Department. Rescue 4 on Queens Boulevard, already reeling from two deaths in a Father's Day fire, lost all seven men, including a captain, who were working the morning the towers collapsed. Staten Island's Rescue 5, located right near the Verrazano Bridge, had ten casualties. Park Slope's Squad 1 saw eleven men go down. In two hours, the Fire Department lost 30 times more men than it had in any previous single incident. When the towers collapsed, more than 300 of the roughly 400 firefighters on the scene died.

The wound is as deep as it is wide. Hundreds of years of Fire Department managerial expertise disappeared in a single morning. Gone were the two most senior operational chiefs, First Deputy Commissioner William Feehan and Chief Peter Ganci, the primary tactician for the 11,000-member force, as well as 47 lieutenants and 17 battalion chiefs. Hours after he'd been standing at the Fire Department's command post, Scott was back at the corner of West and Vesey, combing through an unrecognizable heap. "We found two guys," he says. "A member of 34 Engine. And we found Chief Ganci."

NEW BOSSES, MANY OF THEM TAKING OVER for friends and mentors who died at the World Trade Center, are scrambling to rebuild a broken department. Yet, right now, as much as they love the institution, the surviving rank and file aren't thinking much about the department's future. Firefighters refer frequently to "the brotherhood," and the relationship is literally true in hundreds of instances. Larry Cohen's wife, Anne, is the daughter of a firefighter and the sister of three more; she counts herself absurdly lucky that her husband and all her brothers came

PHOTOGRAPHED BY JONATHAN TORGOVNIK.

through the calamity unhurt. But the brotherhood as a whole now has 1,000 newly fatherless children to help raise.

"It's a special thing about this department," Lieutenant Steve Wall of the Bronx says, standing on Fifth Avenue in full dress uniform after a special Mass at St. Patrick's in memory of all the fallen uniformed service members. "Right now, I don't know if having so much family makes things easier or harder."

Outside firehouses in the past two weeks, it's often seemed that firefighters were comforting the public, instead of the other way around. Firefighters have grieved before, but their famously cheerful, resilient dispositions have always returned. This time, though, no one's quite so confident. "Why do this job?" asks Scott's buddy John Ceriello, who found his own harrowing escape route. "When you're young and dumb, it's very exciting. Then with time you come to realize you're good at it, which fuels your desire to keep doing it. And there's a sense of invulnerability: 'It won't happen to me.' " The fourteen-year veteran, with too many near-misses to count, pauses and looks around the funeral home where one of his Squad 18 brothers lies in a coffin. "This time it did happen. To all of us."

PHOTOGRAPH BY LINDA ROSIER/NEW YORK *DAILY NEWS*.

"THE CITY SAID IT WOULD REMEMBER US WHEN TIMES WERE FLUSH. GUESS WHAT? THEY FORGOT!"

PETER GANCI HAD THE SECOND MOST POWerful job in the department. But Ganci was no desk jockey. His uniform shirt was crusted with medals for pulling people out of burning buildings. When the first hijacked plane hit 1 World Trade, Ganci was in his office at MetroTech in Brooklyn. "Look out your windows!" he yelled to his commanders down the hallway. "The World Trade Center's been hit by a plane!" Then Ganci and all the other brass grabbed their gear and raced to the unfolding disaster.

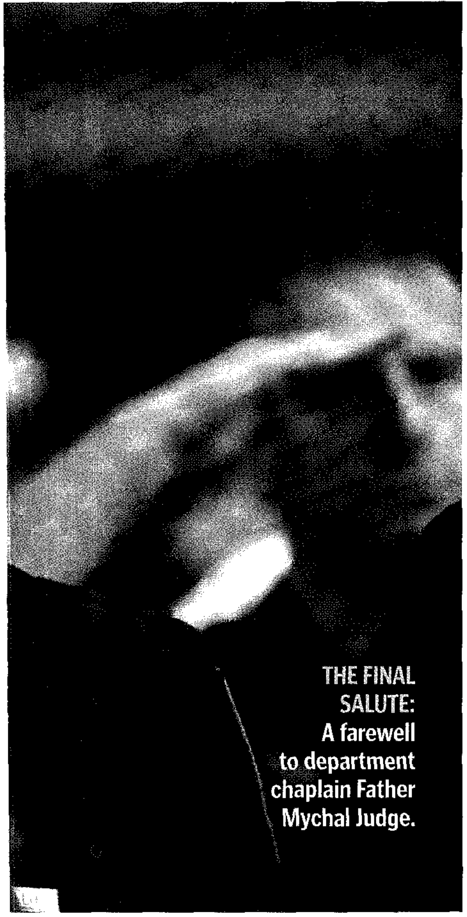
Installed at the West Street command center, Ganci realized that the towers were unstable. "Everyone back!" he yelled into the radio. "We're moving north!" Dozens of his men were still inside. Either they refused to abandon frightened civilians or they simply couldn't hear him in the uproar. So Ganci ran south, toward the towers, to spread the order.

Six days later, Danny Nigro is leaving the St. Patrick's service that honored Ganci and the other uniformed dead. Nigro was Ganci's deputy and best friend; yesterday he was promoted to replace him as chief of department. Nigro, six-foot-four, stands straight as a flagpole in his crisp white dress shirt; with his narrow eyes and clenched jaw, he could be Clint Eastwood's younger, darker-haired brother. "A service like this, it doesn't take away the pain, but it was a wonderful thing. And last night, late at night, when we came out of the site, people were clapping, waving flags. It was very nice. But we take it one minute at a time. Okay?"

Sal Cassano was also promoted, to replace Nigro as chief of operations. Cassano, 56, is Nigro's stylistic opposite. Short and chatty, he's a warm presence, a natural politician who frequently wraps an arm around the person he's talking to. This evening, Cassano's smile still flashes, though it's clear he too is carrying a heavy burden. He came to St. Patrick's from ground zero and he's on his way back again. "My men need us down there with them," he says. "And my best friend is trapped in that building right now. We're trying to get him. The dedication of the men has been an inspiration to me. It's reinforced what I've known for 32 years. Firefighters are the most caring, most dependable, most trusting group of people I've ever been associated with. The toughest thing ahead of us is, when does the operation look bleak? I don't know if I'm ever going to determine that. There's still plenty of people in there we want to get. We have a lot of good brothers in there."

Cassano realizes he and Nigro have to strategize quickly about how to heal the department. And he's got to figure out how to safeguard the rest of the city when 30 fire trucks have been lost. He wants to believe that replacing people won't be difficult. "We've had no problem recruiting in the past, and I'm gonna assume we're gonna have an abundance of people who want to come on the job," he says.

But rebuilding numbers may be easier than rebuilding morale. In the short run, companies may need to be closed or consolidated. "I'd love to separate the emotions from what we're trying to do," Cassano says, "but it's impossible, it's impossible."



THE FINAL SALUTE: A farewell to department chaplain Father Mychal Judge.

Already the department is picking up signs of dissent in the ranks. Fire Commissioner Thomas Von Essen wasn't particularly popular with his troops before the World Trade Center tragedy; they dismissed him as "a talking head." But his performance during the crisis has won him new credibility. Five days after the attack, at a ceremony to elevate 168 new officers at department headquarters in Brooklyn, he drew gasps and tears by announcing the promotion of five firefighters who were missing and most likely dead. Besides being a heartfelt gesture of hope, the promotions had a practical benefit: It made the families of the deceased eligible for higher pensions.

But firefighters aren't in it for the money, not when a veteran of fifteen years takes home about $1,500 every two weeks, after taxes. Amid the wakes and funerals last week, there were rumblings about a lack of respect. "We've been without a contract for two years," railed one firefighter. "When the city was hurting, we sacrificed and took no raises, even though we'd supported Rudy big-time in both his campaigns."

"The city said it would remember us when times were flush," says another fire-union official. "Guess what? They forgot!"

No one wants to speak publicly about using the World Trade Center tragedy as bargaining leverage. But no one has to. In July, the firefighter's-union leadership agreed to a new contract with 5 percent raises for the next two years, but ratification, with a vote scheduled for October, was in doubt before September 11.

On top of losing more than 300 firefighters, the Fire Department is likely to find the personnel shortage worsening. "A lot of guys are going to be putting in for early retirement," says one firefighter. "They'd love to stay on the job for 45 years, but this has to make you think twice. And a lot of wives and relatives are going to make the argument they should get out now."

Last week, as the mood changed from determined rescue to edgy sadness, firefighters chafed at what they saw as their bosses' insensitivity. "They keep ordering us to show up for tours to go down to the site when we've got funerals to go to!" says one firefighter. "Fuck that! The job is not doing right by us."

THE FAXES FLUTTER AND RUFFLE ON THE back seat of the Chevy Tahoe. They are maps to mourning, and the stack is too high. "Which wake are we going to now?" Larry Cohen asks from the driver's seat as his wife, Anne, an elementary-school teacher, studies routes from Long Island to Queens. The surviving firefighters of Squad 18 are making contrasting sweeps so none of the families of the lost feel left out: Some firefighters are starting at funeral homes and working their way out to Long Island. Cohen and his wife and his pal Vinnie Concannon from Engine 48 in the Bronx are making the opposite arc. "Hey," Anne says softly, glancing at the date on one of the funeral home faxes. "Today is Tuesday. It's been one week." No one speaks for several more miles.

The first stop is Seaford: Timmy Haskell, son of a firefighter. "He was a surfer dude," Cohen says, smiling fondly at the memory of his 34-year-old friend. " 'Hey, dude'—that's all you'd hear from him." Haskell also trained his dog to stop, drop, and roll on command, for the fire-safety classes he taught at elementary schools.

In the funeral home, Cohen hugs the youngest Haskell brother, Kenny, a Brooklyn firefighter who made it out and now stands grimly on the receiving line beside Timmy's casket. Another brother, Tommy, hasn't been found yet.

The visits don't get any easier. Larry Virgilio, 38 years old, is in Woodside; Cohen and company will finish the night in Bay Ridge, paying their respects to Eric Allen, 41. At nine o'clock, as the funeral home is getting ready to close, the room is still full, the honor guard still in place, when Allen's wife, Kiki, and their 2½-year-old daughter, Kathleen, kneel at the dark cherrywood coffin to say good-bye.

"Time to go," Kiki says. "Not yet! Not yet! Not yet!" Kathleen says, bouncing up and down, excited to be up so late, blissfully unaware of why all these people have gathered.

For Cohen, the toughest moment is probably in the middle of the day. Inside a funeral home in Bellmore, Long Island, is a coffin draped with an American flag. Inside rests 37-year-old Manny Mojica. Cohen stands at the back for a long time, steeling himself. "I found Manny," he says. It was Saturday, four days after the attack. Cohen's teeth clench and his words rasp out in anger as he relives the moment. "I just wanted to pull him out and get him out of there!" Tears surge, the red in his face creeping up under his brush-cut blond hair. "It took us three hours to dig him out. I had to lean down and wrap myself around him to secure him to the ropes." He pauses. Then his composure comes back, as does the memory of a small bit of humor. "I told him, 'Manny, you ain't making this any fucking easier on us!' "

Mojica's 7-year-old daughter, Stephanie, is bopping around the room nonstop. His 5-year-old son, Manny, just wants to sleep all the time. One of Mojica's in-laws comes over to thank Cohen, to tell him how much it means to the family to have Manny's body. She lowers her voice even further: "Was he . . . badly messed up?"

What can Cohen say? Does he tell her about the twenty-ton I beams that rained down from 110 stories onto human bodies? About the massive fire trucks turned over like a child's toys? About how he grabbed desperately at a foot, thinking he was about to tug out a survivor, and stood there holding only the foot and an ankle? About how Eric Allen and Manny were wrapped around each other, two firefighters from Squad 18, together at the end?

"Oh, he looked fine," Cohen says, nodding and looking away. "He wasn't hurt much at all."

He walks slowly to the front, limping on the knee he injured the first day of the disaster. Manny's wife springs to her feet and clings to Cohen, sobbing. "I don't want to let go of you," she cries. "Then don't," Cohen says, squeezing her tighter.

He holds her for a long time, invites Anna Mojica and the kids to come upstate and go horseback riding in a few weeks. Those will be better times, Cohen promises. After a few more minutes, he has to leave if he wants to make the next wake in time. "Only 300 more of these to go," he says. ■

THE CITY MOURNS

AS ONE WALL STREETER STEPPED OVER THE RUBBLE AND REBOOTED HIS BLOOMBERG LAST WEEK, HE FOUND THAT DEPRESSED TRADERS—NOT THE DEPRESSED ECONOMY—WERE DRIVING THE SELL-OFF.

POST-TRAUMATIC STREET DISORDER

BY JAMES J. CRAMER

PHOTOGRAPH BY TOM STODDART/IPG MATRIX.

NO ONE FEELS LIKE making money on Wall Street these days. That's an amazing statement, given that making money is the only reason you go to Wall Street to begin with. The pulse of the place always put you in the mood to coin cash, right from the moment you got out of the cab, beat it through the Holland Tunnel, or jumped out of the 4 or 5 on Broadway. The jam-packedness, the sense of all-business-all-the-time, the breathless hustle—that's what made Wall Street so gloriously special. When I forsook midtown for downtown two decades ago, I did it because of the relentless cadence that stopped for nothing non-cash-related, except maybe a woman's emergency hosiery run to Century 21 or a trip to Brooks Brothers after some errant lunchtime spill annihilated that Hermès tie your wife got you for Christmas.

That's all gone now. I didn't know *how* gone until I was sitting on a Jersey pier last week, waiting for a ferry, staring at the gap-toothed frown of lower Manhattan as smoke drifted up from the blank space where those two gleaming front teeth used to stand . . . before they were punched out so surgically two weeks ago. By 6 A.M., the World Trade Center was crawling with activity, but it was the wrong kind of activity: vain search-and-rescue bustle instead of people racking up commissions on stocks and bonds.

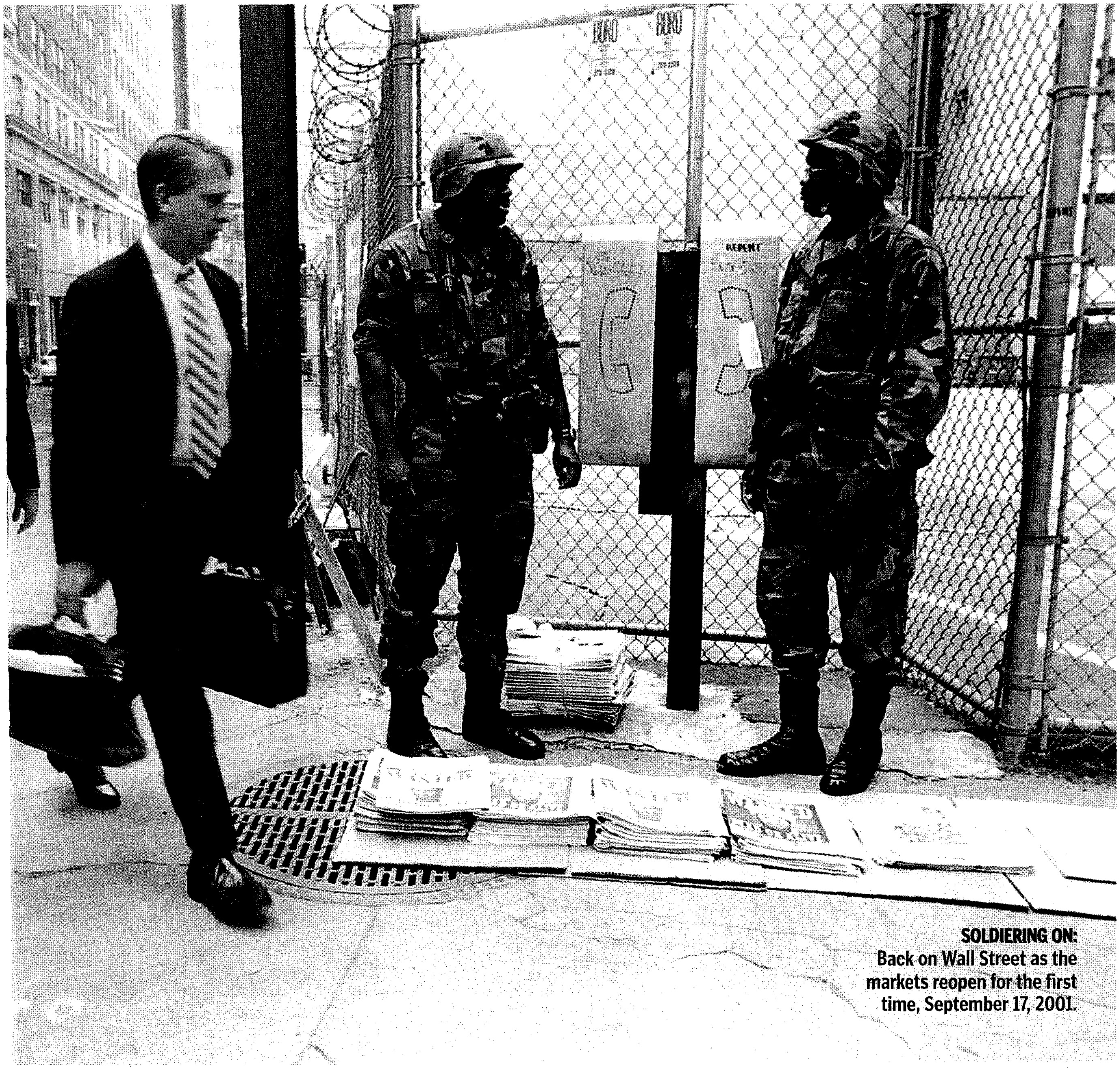
Everything else was eerily quiet and, I might add, antiseptic, the usual and comfortable grime had been power-washed off, along with the four inches of gray dust that had stuck fast to everything. *Welcome to the Wall Street Museum,* I half expected the guard to say to me at 100 Wall Street. *We used to trade and do business and make money here. Right here in these gleaming buildings, before the apocalypse.*

But the guard said nothing. Because he was a National Guard. In camouflage fatigues and those new helmets that up close really *do* look like something from the *Wehrmacht.*

A jackhammer kicked into gear, and everyone around me did double-takes in horror. Was it another one? Another plane flying too close? There was a time when we would talk louder over the noise; now we just hoped no one saw how scared a little hammering made us. A flatbed eighteen-wheeler rumbled by, the only traffic, and on it was a twelve-inch-thick girder twisted like a Mueller's noodle by an inferno some 500 degrees hotter than the one at the mill that made it straight in the first place. Steel pasta. No tomato sauce.

And all of these people were walking by me with surgical masks, making me feel like some sort of risk-taker for breathing the air that still stank like fried plastic. The guards in my building, who have known me for years, now make me sign a book and show my license. There, take *that,* you Taliban-backer! You won't get into *this* building with an out-of-state license, unless it's from Jersey. Still, I guess it's better than nothing.

SURE, WE GOT THE EXCHANGE UP AND RUNning, and the herculean effort restored faith in the system, in the elements of



SOLDIERING ON: Back on Wall Street as the markets reopen for the first time, September 17, 2001.

commerce. But there was nothing to buy.

Most of the time, after a big decline like the one we've been having all through 2001, you get an event of such egregious significance that the wise men among us say, "See, now I know why we were selling off all along; the market knew well ahead of the big bad event." The market seemed to know about the Kennedy assassination minutes before the rest of the country, and the oil-service stocks knew to rally back in 1990, telegraphing the Iraqi invasion of Kuwait.

This time, though, the market has been going down for eighteen months, and the towers of terror have simply given us one more reason to sell everything that isn't nailed down. A four-day respite from trading, the longest since the Bosch battled the French in Flanders Fields, brought only sellers, not buyers, as people suspected that the bull, wounded by months of selling, was now ready for the final carving.

And who can blame them? The folks who have kept the balls in the air for so long, perhaps much longer than they should have, were busy trying to figure out where they should report to. Like so many soldiers overrun on the battlefield, they straggled back to other companies' headquarters hoping to find remnants of their units. Most didn't.

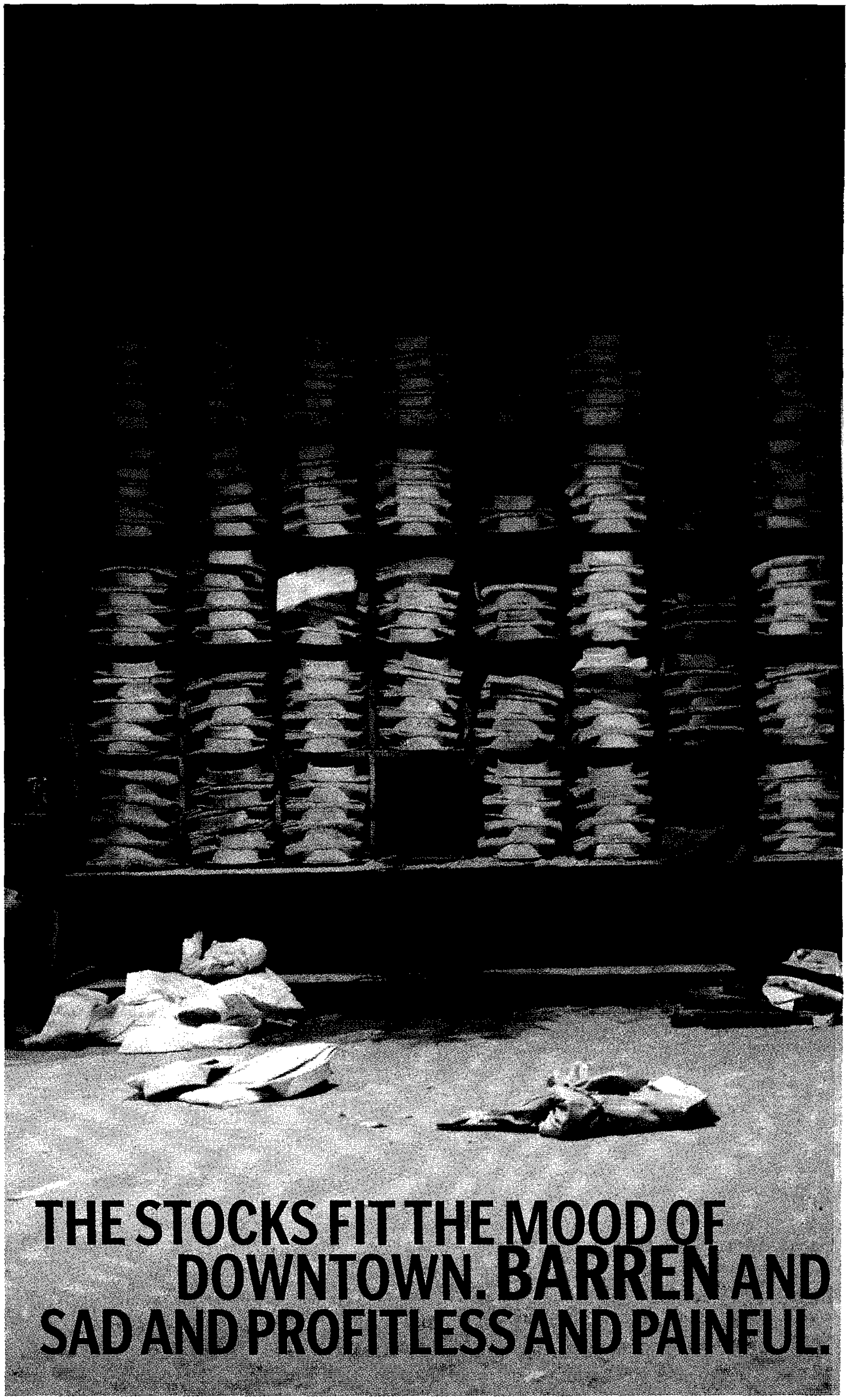
AFTER TAKING MY OWN BREAK FOR A COUPLE of days—coached some soccer, even read an actual book, *Ghost Soldiers*—I almost felt renewed. I had turned the TV off. Just didn't want to watch anymore. But once back in the old office, with the screen frozen on some e-mail saying, "We haven't heard from you, are you okay," and a Rolodex open to a now-dead employee of Keefe Bruyette, I quickly fell back into the funk that engulfed me the week before. At first, I still really believed that patriotic buyers had a shot at routing the doomsayers, and sure enough, the big sellers *did* seem to take a break the first day back. But the mood on the Street, like the acrid air, was just too grim. By the end of the week, the sellers and short-sellers were back in force, and the patriots had run out of ammo. We've had two phony rallies since the tragedy, one of 100 points on Tuesday and another of 300 points on Wednesday, and both yielded immediately to more selling, as if the market gods were saying, "Don't even think about it. We aren't through with you yet."

It was touching how, as the week began, everyone wanted to reassure everyone else. But secretly they couldn't help feeling that after terror struck once, it could strike again, and no one wanted to commit good capital after bad. We are in the business of making odds on stocks, and until September 11 the odds would shift because of changes in mundane macro data like consumer price indices, unemployment reports, and purchasing managers' data—easy variables in retrospect. But how do you game suicide attackers? How does Disney fare in a holy war? Better than Boeing? Worse than Carnival Cruise?

We haven't considered balance sheets of companies in years. They don't matter much in good times. In bad times, however, they are all that matters, except for insurance. (*There's* a wild card no one's considered since the world's most expensive disaster: Has the cost of insuring a business gotten so great so fast that the business isn't worth operating? How many companies can cope with a world where insurance equals operating profit, or exceeds it, as will be the case for some carriers?)

So now we all try to talk about long-term prospects. Forget the short-term, focus on the long-term, we tell you, as you suffer a financial beating that makes the long-term strictly a question of whether you will ever get back to even in this lifetime. Don't worry about the losses. Relax. Take the good with the bad. As if somehow you have the theoretical edge over those who have been selling and locking in profits all year. Amazingly, the same bad advice—stay fully invested, especially in tech—is still just as bad post-September 11! But the charlatans proselytizing this position have a whole new reason—*patriotism*—to double up or average down. But as one old salt who knows better told me, "If they want to be patriotic, tell them to buy flags, not stocks."

There were plenty of people who believed, right up to the instant those airplanes crashed into the towers, that the economy was on the verge of turning. Hedge-fund friends of mine were taking the stocks of cell-phone-makers and networkers, two of the hardest-hit groups of 2001, the moment before impact, having just been pleasantly surprised by the first good news out of Nokia in a year. But now, a 50-basis-point cut on Federal Funds, something that would have sent the markets soaring 500 points in normal times, simply breaks the market's thousand-point fall into three awful days instead of one vicious session.

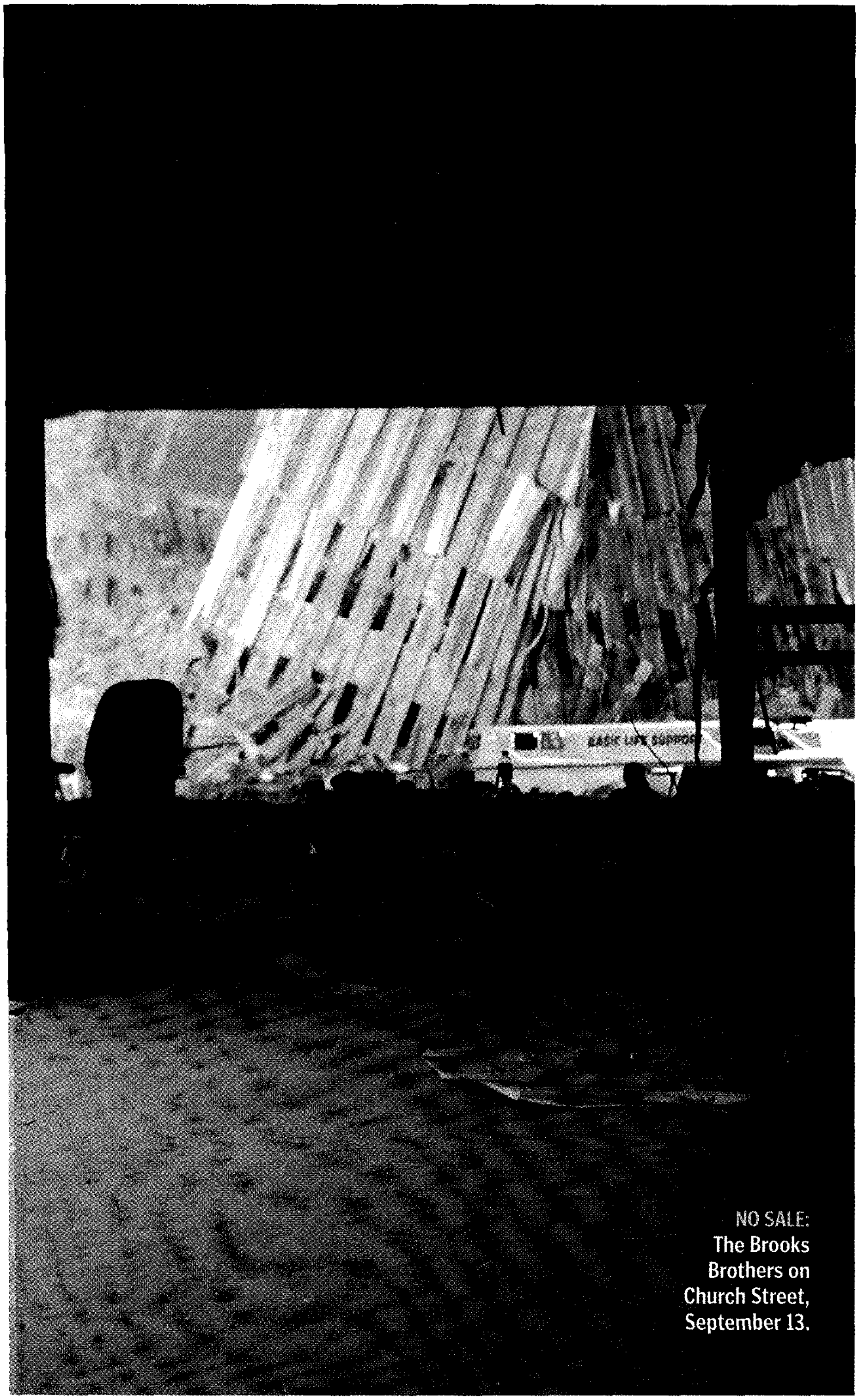


THE STOCKS FIT THE MOOD OF DOWNTOWN. BARREN AND SAD AND PROFITLESS AND PAINFUL.

So the stocks fit the mood of downtown. They are barren and sad and profitless and painful. They fit perfectly into the new smoldering, traffic-less landscape. They are so *not* where the action is.

When will things return to normal? That's what everyone keeps asking. And if someone can't come up with a good answer soon—some reason to hope—then this new world will become the norm. We on Wall Street love analogies. They are our friendly, historical guides. They tell us how the movie ended last time we saw this plot. No one, however, can think of an analogy that fits. No one can figure out how things play out positively. Cuban Missile Crisis? Nope, nobody got killed. Gulf War? Once the battle began, you knew it was over. For the first time, we have no analogies. For now, we would be satisfied with a return to the bustle, to that glorious din that existed two weeks ago. Maybe then we could find our footing. Right now it's just too darned quiet for me to think.

PHOTOGRAPH BY SEAN HEMMERLE.



NO SALE: The Brooks Brothers on Church Street, September 13.

Maybe, though, just maybe, I am too close to this story. All my indicators tell me that you have to buy, not sell—too many bears, too many people capitulating, too many funds redeeming, too many people heading one way—and my wife, the Trading Goddess, didn't put the DISCIPLINE TRUMPS CONVICTION Post-It on my Bloomberg machine for nothing. So I am going against my own gloom and putting money to work in some solid blue chips—Chevron, General Electric, United Technologies, Bank of America—even if they currently seem to be saying that we will never return to any sort of normalcy.

And I am leaving this ghost town early, back to Jersey to lead a practice of 10-year-old girls, the Summit Charge, before our big first game, against South Mountain at Memorial Field. I need a dose of laughter, of spirit, and of, well, September 10. I'll get it there long before I get it down here again. ■

PAIN MANAGEMENT

Last Monday marked the de-Oliver Stoneing of Wall Street. The Gordon Gekkos came back as a band of brothers and sisters—heroes out to keep the economy afloat. "The trading floor the first day had a sense of camaraderie," says Sue Herera, who co-hosts CNBC's *Business Center* from the exchange floor. "It was a feeling of, *We're back, we can beat this, it's going to be okay.*"

Only later in the week did the energy falter. "The adrenaline fades a little," says Jill Considine, who heads the Depository Trust and Clearing Corporation. For two days after the attack, she stayed at her office at 55 Water Street, clearing the previous week's trades and subsisting largely on microwave popcorn. "When people have some downtime, it'll hit them."

Earlier this year, when managing directors at CSFB took the Myers-Briggs personality test, one group was cheering because they had no *Fs*—"Feeling" people. Now the company's conference rooms have been turned into makeshift therapists' offices, with heavy drapes covering the glass walls and guys going in alone or in groups of two or three.

"It's depressing," says one assistant to the president of a Wall Street specialist firm. The phones are down in her 400-person office, and though the CEO has been especially generous these past few days, there's a tangible fear in the air—which has nothing to do with physical safety. "A lot of people can't help but worry about layoffs."

For some people, working is the only form of relief. "You could sit around and think about people you've lost," says Rodgin Cohen, whose law firm, Sullivan & Cromwell, is busy trying to keep its clients Cantor Fitzgerald and Sandler O'Neill in business. "But what you're trying to do is to make the tragedy a smaller part of your life—or at least not the dominant part." Jerry Webman, director of fixed-income investments for Oppenheimer Funds, feels an obligation to keep going. "Excuse me if this sounds like a platitude, but we're not just managing money," he says. "We're managing people's futures."

As for the future: "It's painful," says Webman, "but disasters tend to be economically stimulative. The bond market is reacting exactly the way you'd expect it to be if you were anticipating short-term drops but long-term growth." He pauses. "But I'm not going to try to tell you there isn't a pall that hangs over the industry. I asked a portfolio manager how she was, and the first sentence was, 'I'm sad.' The second was, 'I've got a mortgage position here.' " *Reported by Robert Kolker, David Amsden, and Laurie Sandell.*

THE WORLD TRADE CENTER TRAGEDY UNITED THE CITY, BUT IT HAS DIVIDED US, TOO—INTO THOSE WHO'VE LOST FAMILY AND FRIENDS, AND THOSE WHO ONLY WATCHED.

THE CIRCLES OF LOSS

BY JENNIFER SENIOR

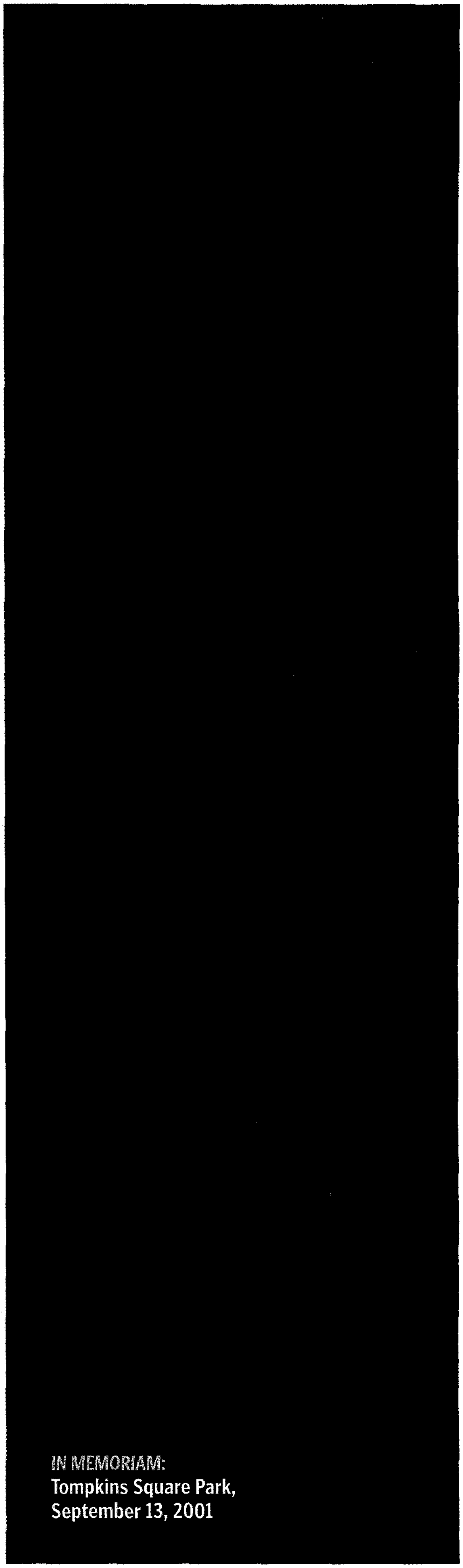
LAST MONDAY, ALAN JAFFE, THE MANAGING PARTNER of Proskauer Rose, gave a speech to the partners of his law firm, which he later circulated to the entire office. He quoted extensively from the *Times* and spoke rousingly of how the firm had a moral obligation to carry on in the wake of the September 11 devastation. Then he got down to brass tacks.

"For four days, we have been virtually paralyzed in shock and grief over Tuesday's events," he said in the message, sent by e-mail. "It was appropriate then—not now, not in the workplace. We must get back to the practice of law and to our business. We must do this with sensitivity and compassion to each other, to our employees, and to our clients, but we must, nevertheless, get back to work."

The counselor makes a good case. But there is another: Arguably, the week of September 11 wasn't about grief nearly as much as it was about disbelief, fear, outrage, and denial. Arguably, this city's grieving has only just begun. And it's already like nothing we've ever seen: idiosyncratic, improvisational, sentimental in ways that would have embarrassed us just a few weeks ago.

IT'S RIGHT THERE IN THE FLIERS PLASTERED ALL OVER TOWN, FROM subway stations to signposts. By the second week, many of them no longer had telephone numbers or contact names on them—as hope evaporated, they became overtly memorial, simply there to praise and distinguish the dead. The word *missing* has morphed from a description of the victim to a description of the mourners, an awful double entendre.

And the scattering of services the first few days has yielded to a rush—even absent any remains. "The families want to know if

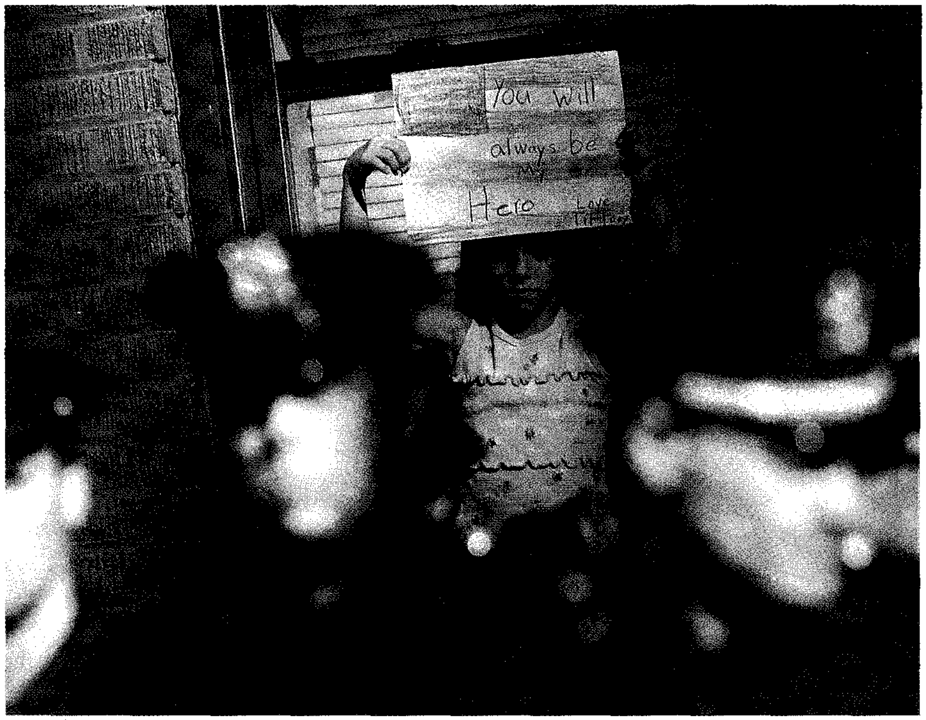


IN MEMORIAM: Tompkins Square Park, September 13, 2001

PHOTOGRAPHED BY BRIAN FINKE.

we do funerals without bodies—that's the first question they ask," says Father Ron Rozniak of Our Lady of Mount Carmel Church in Ridgewood, New Jersey, whose parish has lost ten members, all without a trace. "And we do, we always have, not just for this. Then they want to know: What about a grave? A tombstone? A place to go to mourn? Some people are planning to get a plot with a relative so there'll be a place for them to go. We've said to them that if an identifiable body part is uncovered later on, we can do another funeral liturgy or a graveside service. Something."

Mass death has the curious effect of both magnifying a person's importance and trivializing it. These funerals and memorials, traditionally intimate rituals, have become epic events, as public as the deaths of the victims themselves. Last Tuesday, 1,300 people descended on the Church of the Resurrection in Larchmont for the memorial of Frank McGuinn, a managing director at Cantor Fitzgerald; it took nine priests to administer Communion. On Wednesday, 1,700 people crammed into St. Ignatius of Loyola on Park Avenue for Joseph and Daniel Shea, brothers who worked at Cantor Fitzgerald; the family needed six condolence books.



Flag bearer: Tiffany Massagli at the funeral of Port Authority police officer Dominick Pezzulo, September 19.

On Thursday, Christine Bennett had a funeral for her fiancé, Danny Rosetti, who perished while installing office furniture for AON on the 105th floor of Tower Two. She felt like half the town of Bloomfield, New Jersey, showed up. "Our escort—there had to be at least ten police cars out in front with their sirens going," she says. "A councilwoman was there, a person from the United Way was there, four people from the Red Cross were there, one from Oklahoma. Honestly, there were so many they all just started blending together. The town even made up a resolution and framed it and presented it to us. It's long. I haven't read it. But it's signed by the mayor and they're forwarding it to our senators and the governor and the state legislators and the New Jersey municipalities."

"EVERYWHERE THEY TURN, THEY SEE ANOTHER FAMILY WHO'S LOST SOMEONE. IT'S VERY OPPRESSIVE."

These massive outpourings are, of course, stunning tributes to the dead. But they are also forums for collective grieving; they have become a means for people to work through the events of September 11, even if they were not directly affected.

Ed Fox, director of John J. Fox Funeral Home in Larchmont—his town lost at least three—wonders whether these giant ceremonies tend to drown out the needs of the people closest to the deceased. Some families, he says, took to putting up signs on their front doors last week—firm but polite notes thanking their neighbors for stopping by but further explaining: "We're not receiving people today."

"The families appreciate all the support," says Fox. "But they've had to limit contact with people. So much support can become counterproductive."

AT THE MOMENT, WE SEEM VERY MUCH A united city. But invisibly, inevitably, we are subdividing, and we will be doing more of it in the coming months. The obvious schism will be between those who've lost someone and those who haven't. As early as 24 hours after the attack, I could see the city mutely splitting in this way. A couple of college kids came whizzing down the center of Third Avenue on their skateboards, reveling in their freedom now that cars had been banned from lower Manhattan. They sped right by a woman and her son, both wearing pictures of a man pinned to their T-shirts. They were numbly making their way north toward the Armory, clutching dental records and more photos.

Other, more subtle schisms are developing, too: between those who lost dear friends and those who lost acquaintances; between those who lost acquaintances and those who lost no one at all.

In fact, grieving has a whole new geography. People who live downtown are convinced they're living in a different city from that of people who live uptown, for instance, because so many of them saw the whole thing—the planes, the collapses, the men and women jumping headfirst—and they saw it from their windows or their streets or their roofs, unmediated by television. South of 14th Street, the reminders are also everywhere. The sidewalks are loaded with more debris; people seem to have fewer qualms about plastering apartment buildings with fliers of the missing—on NYU dorms, on the walls of St. Vincent's, on great walls of cardboard in Union Square. My neighbor has one of those fliers taped to her door. It's a picture of her fiancé.

But propinquity has also given some people an opening for self-righteousness. Exiting the subway recently, a friend of mine heard one woman greet another with the following: "I'm so glad to see someone from downtown." She then

PHOTOGRAPHS: LEFT, AP/WIDE WORLD PHOTOS; RIGHT, TOM STODDART/IPG/MATRIX.

pointed to a presumed uptowner. "All she cares about is getting her cappuccino."

Certain communities and neighborhoods were also hit harder than others. Pelham, in Westchester, lost nine people; Chappaqua, home to the Clintons, lost one. Britain lost more people than Long Island, if Tony Blair's estimates are right. Summit, the New Jersey town that's home to the former chairman of Citibank, the current head of Morgan Stanley, and one of the state's two senators, John Corzine, lost either ten or twelve people—Walter D. Long, its mayor, still isn't sure.

"Personally, I'm still in shock," he says. "I'm down. You know, I cry a lot." Abruptly, he starts to do so. "My wife says crying's healthy. I hate to cry." And then he's spilling over. "I've never told another man I loved him in my life. But with all my friends at a wedding this weekend, you just put your arms around whomever, and you say you love them. Everybody is—are we angry? Yes. We're angry."

Staten Island—which perhaps has never felt so much like an island, with both the solidarity and isolation it implies—was thunderously, disproportionately hit. One out of every five missing firefighters is from Staten Island, though the borough makes up just 6 percent of the city's population. And a lot of traders live there, because Wall Street sits just across the water.

"You could knock on every door and you'd find someone who knows someone in the Trade Center or who was on a truck," says Ron Barranco, a paramedic. "I know 30 guys, 15 from my community. We're involved with Knights of Columbus and one girl, 27, is missing. Frank Esposito did all the taping work on my house when we painted—we'd see him at all the parades with the kids. You hear things, but one day you open the paper and your face drops: 'That was the Frank Esposito that died?' "

He's sitting on the back porch of a fellow paramedic for the Fire Department, whose family has recently been hosting frequent barbecues in their Westerly home. "I did two wakes and a Mass yesterday," he continues. "I've got another wake tomorrow. If you can't associate a face with a name, you still go."

The whole island feels the strain. "My wife, she's home-bound," says Guy Molinari, the borough president. "She reached the point last week where she couldn't watch the news, so I went to Blockbuster's. The place was mobbed. I looked around, and everybody was sobbing. They all wanted to get away from it. It was mental overload."

Gathering of grief: The Armory on 26th Street, September 14.

Molinari attended seven wakes in three days last week. He has two women in his office who do nothing but coordinate his attendance. "For some people," he continues, "it's slightly easier knowing the burden has impacted the entire community, and that their loss is not an individual loss—there are so many people giving support. But the downside is, every place they turn, they see another family who's lost someone. It becomes very oppressive."

Strange: Relative to it size, Manhattan feels like it had the fewest casualties of all.

AMERICANS HAVE NO FRAME OF REFERENCE for coping with mass, sudden deaths, at least not in recent history. In 1918, the flu epidemic killed thousands, and before that, so did all manner of infectious diseases. But today, mass deaths seem to happen elsewhere—from war or natural disasters, like earthquakes and mud slides and typhoons.

Kirk Humphreys, the mayor of Oklahoma City, may be one of the few politicians who can speak to this issue. His words are both encouraging and chilling. On the one hand, he says, Oklahoma City developed a much crisper, more powerful sense of itself after the bombing. "We feel a lot better today about ourselves as a city than we did before," he says. "I think we found our character, our optimism, our caring. That hardship brought that out."

But he also warns of the enormous psychic toll the attack will have on New York's public officials. In fact, Humphreys ventures that one of the reasons he's in office is because of Timothy McVeigh. "Our mayor didn't want to run again," he says. "He might not have wanted to anyway. But I think . . ." he drifts off, hesitating, realizing that now is not the time to depress New York morale. "I think it took something out of him."

He hesitates again, struggling to find the right balance between realism and encouragement. "You're going to see some burnout," he finally says. "Mayor Giuliani, everyone's admiring him at this time. But he's reaching down into some reservoirs he's spent a lifetime building. It'll take a long time to replenish that."

As citizens, he says, we should also brace ourselves. "This is bad to say," he adds. "But I think you're going to see more divorce, more attempted suicides, more substance abuse. You're going to see people really, really, really struggling with what they're seeing."

Joanne Lynn is a hospice and long-term-care physician who's also head of Americans for Better Care of the Dying, a Washington, D.C.-based nonprofit. She has spent her whole life thinking about death and loss. "One of the tasks one has to face, when bereaved, is to construct a life worth living," she says. "And it seems the culture has to do that now, too. Not just the individuals who lost people in the World Trade Center. I'm talking about as a *culture,* we have to decide what our understanding is of very fundamental questions. Working with bereaved people has taught me that we have more options than we think. The kinds of choices we make are very important. What we decide to do now, while things are unsettled, will chart the course for some time to come." ■

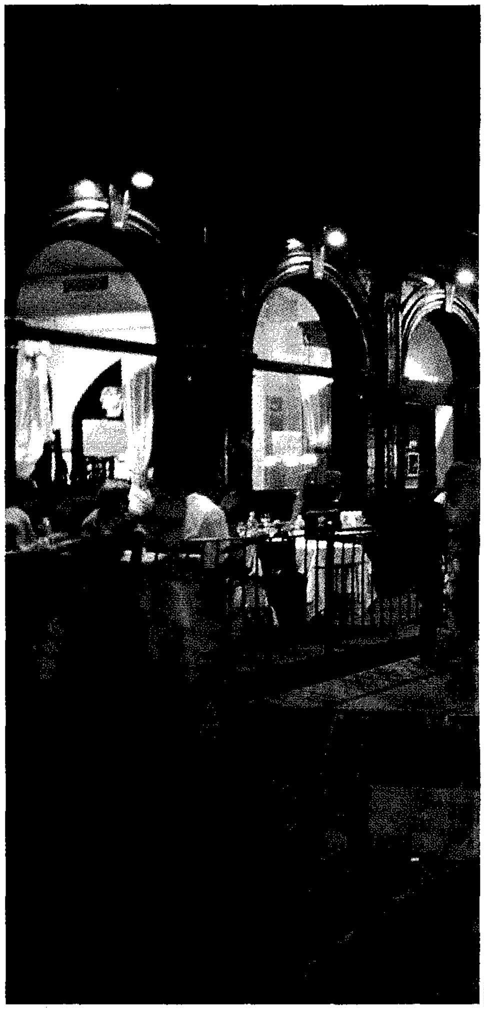
Additional reporting by Emily Gitter, Abby Tegnelia, and Jada Yuan.

THE CITY MOURNS

ITS SUPERSTAR CHEFS ARE RUNNING MESS HALLS. THE STUDENTS AT P.S. 234 HAVE MIGRATED TO THE VILLAGE. THE CELEBRITIES ARE NOWHERE TO BE FOUND. EVEN IN THE SEVENTIES, TRIBECA LIVING WAS NEVER THIS TOUGH.

DOWN BY THE FROZEN ZONE

BY STEVE FISHMAN



PHOTOGRAPH BY MARK PETERSON/CORBIS-SABA.

THE HAZMAT TRUCKS AND flashing cruisers come and go through the chain-link fence that now bisects TriBeCa. It's a six-foot fence that arrived last weekend, 12,000 feet of it, ten truckloads, proudly shipped from New Jersey by National Rent-A-Fence, whose employees unwound it along Chambers Street, from Broadway to the West Side Highway.

The mayor urged people to go back to work, to normalcy. That was easier for those uptown, where, to look around, nothing much had changed. "I don't know if TriBeCa will ever be the same," said one business owner.

TriBeCa has long been home to well-off families who wanted space and good schools—"Triburbia," they called it—and weekend places as well. Now, from almost any spot, you could look past the fence and see a rise of smoke hundreds of feet high where the Trade Center used to be. The digging hardly ever stopped, and residents talked about the progress made in tagging body parts. At night, stadium lights went on and the site was, if anything, even more surreal. And almost always there was the fiery electrical odor in the air.

South of the fence was the "frozen zone," as officials called it. It was manned by the National Guard in battle fatigues and helmets, and inside it residents were still evacuated. "I don't know when I'll get back," said one woman who'd moved in with her mother on 14th Street. Businesses were closed—you could stand on the north side of Chambers and gaze at the shuttered stores on the south: Burritoville, Mudville 9, North Fork Bank. Mark Dimor's Bio-Continuum Group, a medical-communications firm at 116 Chambers Street, was in the frozen zone. "I was heartbroken when I saw the fence," said Dimor, who loaded what he could onto a child's red wagon—one backpack and a messenger bag—and moved to a borrowed "storage space" farther uptown, in Inch.com's offices.

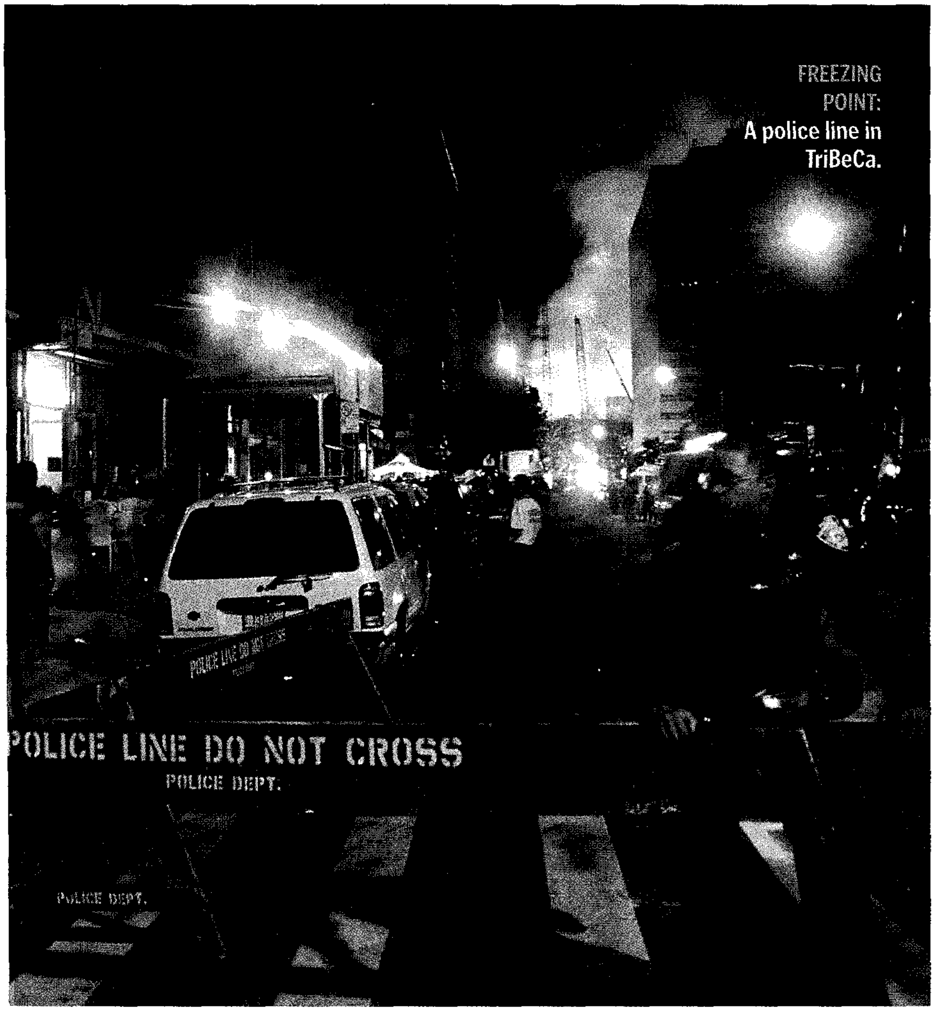
TriBeCa's elementary school, P.S. 234, one of the best in the city, was also in the frozen zone; temporarily, it was being used as a staging area. "It was an anchor in the community, it was why we moved there," said Howard Berman, who has two kids at P.S. 234. "The neighborhood met there every morning. All those things which made TriBeCa a family place are gone . . . for the moment."

Washington Market Park was off-limits. So were the soccer and baseball fields—perhaps the most expensive in the city, considering the real estate they occupy near the Hudson. "It's very disheartening," said Berman, an advertising photographer who moved to Murray Street six years ago. "TriBeCa was the one place in the city where you could live a decent life with children and not surrender to the suburbs." Berman had run from the gym to school to rescue his kids, who were screaming hysterically.

Some kids have nightmares now; a mother who'd hightailed it off to New Hampshire said she was keeping her children away—"They couldn't sleep at night," she told a friend. Some—those with other homes—had already enrolled their kids in other districts. "Our greatest fear is that people will flee the area," said one local school-board member.

For the moment, the 650 children of P.S. 234 have moved in with P.S. 41 on West 11th Street. "It's very overcrowded," said Anna Switzer, the principal, who got a standing ovation Friday when she told hundreds of parents they'd return to the school and rebuild their lives. "It was like a movement in the sixties," said one parent.

Even north of the fence, TriBeCa was different. Phone service was chaotic, communication difficult; most traffic was blocked south of Canal. The familiar double-parked Town Cars in front of Nobu and Bouley were nowhere to be seen.



FREEZING POINT: A police line in TriBeCa.

"We're out of business for nine days," said Drew Nieporent, owner of Tribeca Grill, Montrachet, Nobu, and others. "I'm going broke day by day." (Chanterelle had at one point wondered about bringing its reservation list to the checkpoint.)

But something else seemed to be going on. A strange communal feeling had settled in. "There's love in the air," said Wendy Tabb, a jewelry designer. People stepped across flatbed trucks piled with twisted steel girders to say, "Oh, hello, I'm so glad you're all right." Strangers had taken each other in on the day of the disaster—architect Alexander Gorlin and his wife had been offered a room by strangers near Franklin Street and took it—and now neighbors fell into each other's arms. The taciturn Korean cashier at Morgan's deli on Hudson cried in Lisa Schiller's embrace. "Maybe facing death together is a bonding experience," she said. George Tabb hugged the postman.

For several evenings, people—those who'd made their way home—wandered into the mostly car-less streets. On the corner of Greenwich Street, Roc restaurant taped signs to the door welcoming the neighborhood to a free dinner. "Rather than sit home and do nothing," said owner Rocco Cadolini, he decided to cook. He cooked what he had and got donations from fellow restaurateurs. He served bow-tie pasta and calamari from a table in Greenwich Street. Gigino, next door, did the pizza. "I think the neighborhood is more alive," said Cadolini. On Greenwich, dozens of white TV trucks were lined up like big ships waiting for news. Nearer the restaurant, neighbors and workers took a plate, got a meal, and sat on Roc's terrace, where he'd set out tables.

"TriBeCa is like a cross between a war zone and Woodstock," said one passerby.

Around the corner, Juniper gave out free drinks. "Just to hear each other's heartbeats," said manager Deflon Sallahr. People told each other awful stories. "I think I can smell the bodies," said one.

Rescue workers ate at any of the few open restaurants for free. (Fliers blocks away urged firemen to stop by for free food or coffee.) Bouley and Danube, David Bouley's restaurants, were closed. The week before, pedestrians had raced past to save their lives. This week, the restaurants were closed, and Bouley used the kitchens to cook for workers still searching for bodies. ("White beans with a nice little red sauce," said a chef.)

(continued on page 106)

DO RESTAURANTS NEED RESCUE?

New Yorkers would do just about anything for Giuliani at this point. But despite his encouragement, they still aren't going out to eat. So countless waiters—who, of course, make up much of young, creative New York—are finding themselves with little or no income.

"Normally it's very hard to get a reservation at our restaurant. Now, I'm making less than half of what I normally make," says Ashway Lawyer, a 29-year-old actress who bartends at Luxia on West 48th Street. "I was supposed to get head shots taken this week, but I can't afford them. The after-theater waitress was there from nine to midnight and didn't have a customer. It's really scary."

So far, Peacock Alley in the Waldorf has closed, Cipriani has fired more than 100, and Daniel has temporarily suspended lunch. "We have to worry about the living victims," says Drew Nieporent, whose almost 1,000 employees at places like Nobu and Montrachet are virtually out of work, since it's impossible to get food, let alone customers, below Canal Street. "We've worked for years to make this the greatest restaurant city in the world. We can't let that be destroyed."

The sudden downturn comes just as some owners were starting to feel better about business. "We had suffered from the double whammy of the summer and the economic downturn, but then things had really started to pick up," says Jerry Kretchmer, whose restaurants include JUdson Grill and Bolo. "Monday, the 10th, was a great night, and we were really pumped. Then this. I live on Central Park West, and there you wouldn't know anything is different, but when you walk down lower Fifth Avenue and see that incredible hole, it scares people."

Uptown, things do seem almost normal. "Right now, people are gravitating to smaller places where they see familiar faces," says Laurent Lesort, whose East 75th Street bistro, Mai Lin, is at capacity. Waiters are flocking north, too. "We're on the Upper East Side; we're safe," says Enrico Proietti, owner of Bella Blu and Baraonda. "Every five minutes someone asks for a job application."

Still, if people feel like staying home—or close to home—now, it's unlikely they'll want to forever. "At the core of New Yorkers is the instinct to be out," says John McDonald, owner of Canteen. "It starts the healing."

In the meantime, a few waiters are trying hard to find something positive about their predicament. "The only silver lining," says Molly Mulholland, who works at the Water Club, "is that fewer people seem to be showing up for auditions." BETH LANDMAN KEIL

IT'S PAYBACK TIME, AND EVEN FORMER PEACENIKS HAVE GOTTEN IN TOUCH WITH THEIR INNER PATRIOT. BUT WHAT SORT OF WAR ARE WE RUNNING OFF TO JOIN?

WHAT WE MEAN WHEN WE SAY 'WAR'

BY MICHAEL WOLFF

THIS IS WAR FEVER—FULL OF THREAT AND PORtent and gravity.

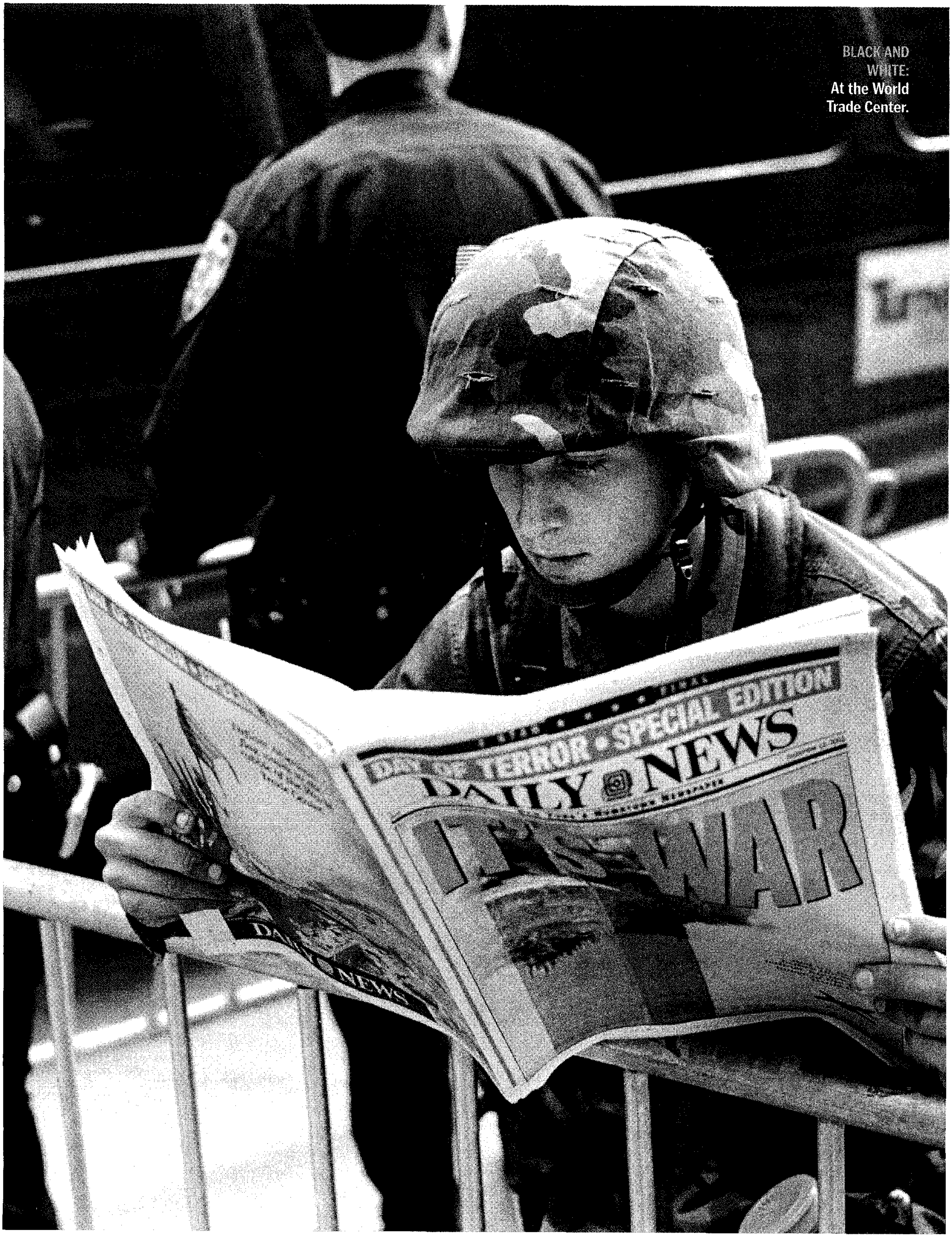
It's the idea that "everything has changed"—that time has been cleaved in two. We are different people, and different, harsher, uncharacteristic things are required of us.

It's my colleague's desire to confront the issue of terrorism "by any means necessary." It's my almost-18-year-old daughter's need to do "something, anything" rather than do her homework. ("Can you recommend some books about war?" she asks, and I'm delighted that I can—they are among the best books, after all.) It's my own sudden interest in reporting from Kabul or Baghdad or Islamabad. (My father was a sergeant in the Army Air Corps stationed in Karachi during WWII.) It's Tom Brokaw, Peter Jennings, and Dan Rather quite obviously in some anchorman heaven.

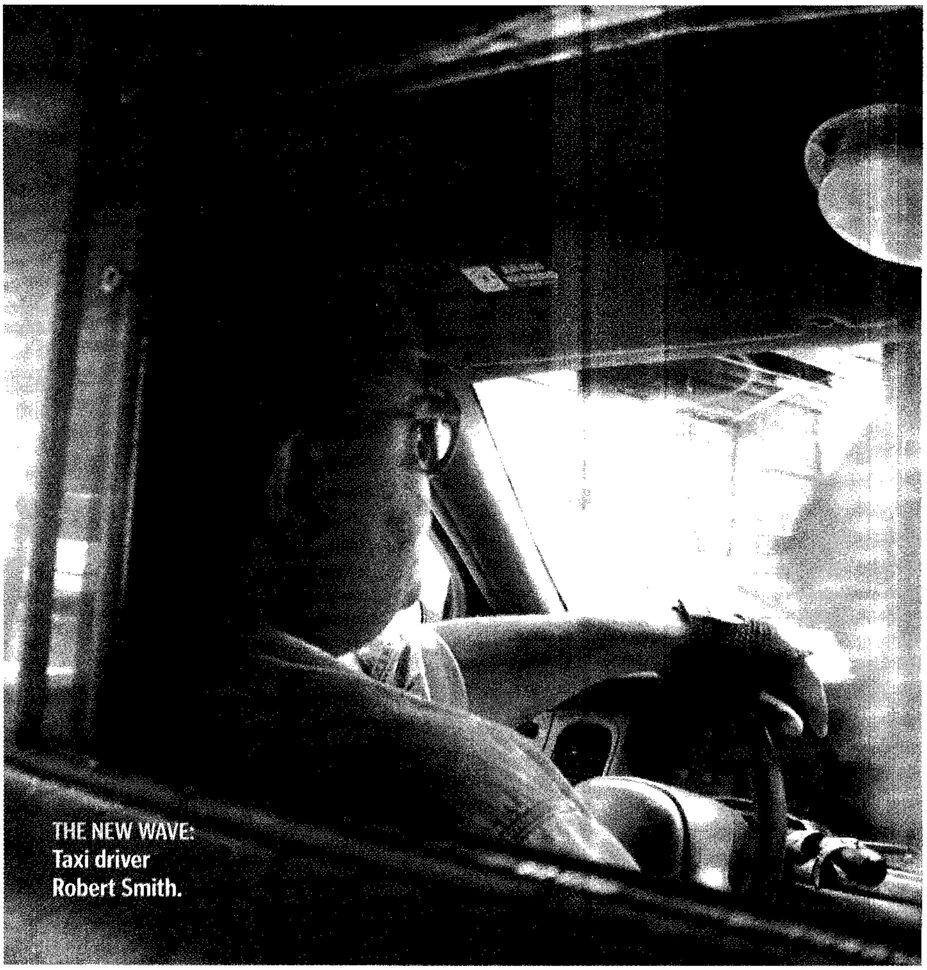
We're all onboard.

During a recent evening of war fever, Ted Koppel hosted the core of the Reagan-Bush foreign-policy establishment (much of the new war effort makes the interlude between Desert Storm and now—the great, delicious American boom—feel like just a diverting fantasy): Brent Scowcroft seemed wise, Lawrence Eagleburger (with a few more rings of jowls) oracular, Ken Duberstein sagacious. It did not seem to matter much to me, or to Ted Koppel, that when last seen, these were among the most standard-issue of apparatchiks, or that their present view and analysis of the coming conflict appeared practically incoherent. (We have to "get inside these networks," offered Scowcroft. We have to have "a comprehensive strategy that is not indiscriminate," said Duberstein.) It does not matter either that if you parse the words of the various newly designat-

PHOTOGRAPH BY JOHN REARDON/IPG/MATRIX.


FINAL
DAY OF TERROR • SPECIAL EDITION
DAILY NEWS
WAR
DAILY NEWS

BLACK AND WHITE: At the World Trade Center.



THE NEW WAVE: Taxi driver Robert Smith.

ed war correspondents—"It would appear that bin Laden is operating with a high level of sophistication," said ABC's John Miller—it is strikingly clear that no one knows what they're talking about. What matters is that the talk is of war—just saying the word *war*, openly and unafraid, proudly even, is enough. "A semi-declared war," said Koppel. ("This, truly," said Geraldo, presiding over his own, much younger war panel the next night, "will be World War III.")

THERE ARE, I THINK, TWO TYPES OF WAR that we're imagining might occur (to the extent that we're imagining any shape or course or strategy). The first is a pure revenge, blood-lust scenario, a massive retaliation. ("The full wrath," the vice-president has said, "of America.")

This, however, is still just pro forma onslaught. After a decade of such bombardments, this may not really satisfy our current requirements for being at war.

If this be war, it has to be different from what we've done that wasn't war.

I believe we're looking for some greater accomplishment. When we say war and think war, we're invoking it in a grander, more classic, Greatest Generation sense—that is, to occupy, subjugate, and, ultimately, reform. That might be an expeditionary force of 300,000 or 400,000 or 700,000 troops in Kabul—an endless convoy of green jeeps entering an all but silent city (how many troops can Kabul accommodate?)—along with massive aerial bombardments of military encampments and staging areas, followed by the Special Forces going in and bringing out, as the vice-president has suggested, Mr. Bin Laden's head on a platter (the fact that the Afghans defeated the Soviets is worrisome—but then again, that was the Soviets).

"WE WOULD NOT ONLY BE ENDING STATES THAT SPONSOR TERRORISM BUT LIBERATING THEM."

In this type of war, we would not merely be punishing our enemy but beginning the process of remaking his world. We would not merely be ending states that sponsor terrorism but liberating them (and so that someday we might drive Afghan cars).

You do not know if my tone here is ironic or not—and neither do I.

After all, who can doubt that the ultimate mitzvah for the Afghans would be to free them of the Taliban? (An e-mail from an Afghan immigrant went around last week, which rabbis and ministers instantly took to quoting, about bin Laden being Hitler, the Taliban the Nazi Party, and the Afghans themselves not good Germans but Jews in concentration camps—and while the argument here seemed against invasion, it would seem to strongly justify it, too.)

Overnight, the entire mind-set and lexicon of two generations of bad wars, of complex international sensitivities, of peace studies, of cultural relativism, has been set aside. There has been a stampede to the other extreme, with heretofore peacenik-ish Americans suddenly confident that the armed forces, if unhampered by politicians and bleeding hearts, can handily accomplish any task. People in the military have gone from the bottom to the top of the class. (Aaron Brown, the new CNN anchor, eager to discuss his own military service, seemed to be flirting on air with retired general Wesley Clark.)

Ann Coulter, the Republican-blonde television personality, who can always be counted on to articulate the most visceral conservatism, suggested that we not only occupy and subjugate various unspecified Islamic capitals but convert their citizens to Christianity. And certainly she was more right than wrong in reflecting what the country is thinking: Transform them into something that we can get along with.

WITHIN OUR PURE WAR FEVER, HOWEVER, there is a quandary. This quandary is not so much, as with other modern wars, that we haven't defined the objectives, but that we haven't defined the enemy.

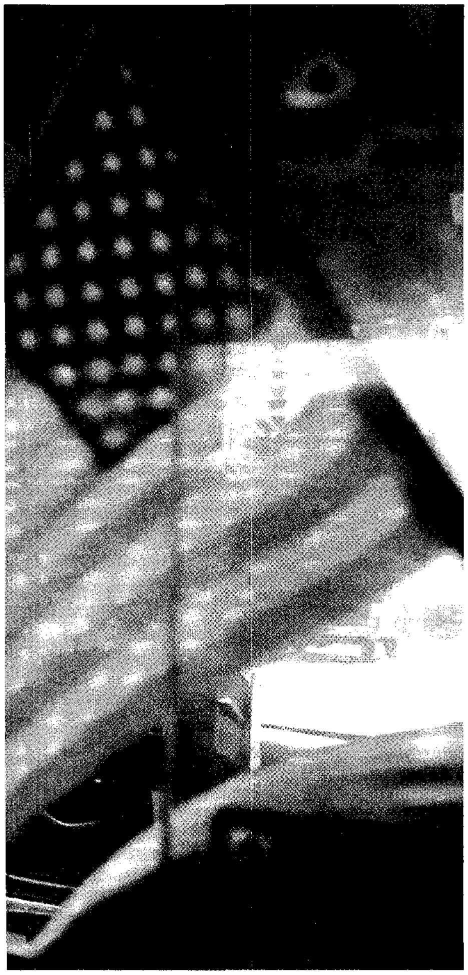
Who are these fucking people? continues, well after the attack, to be a frustrating as well as frightening question.

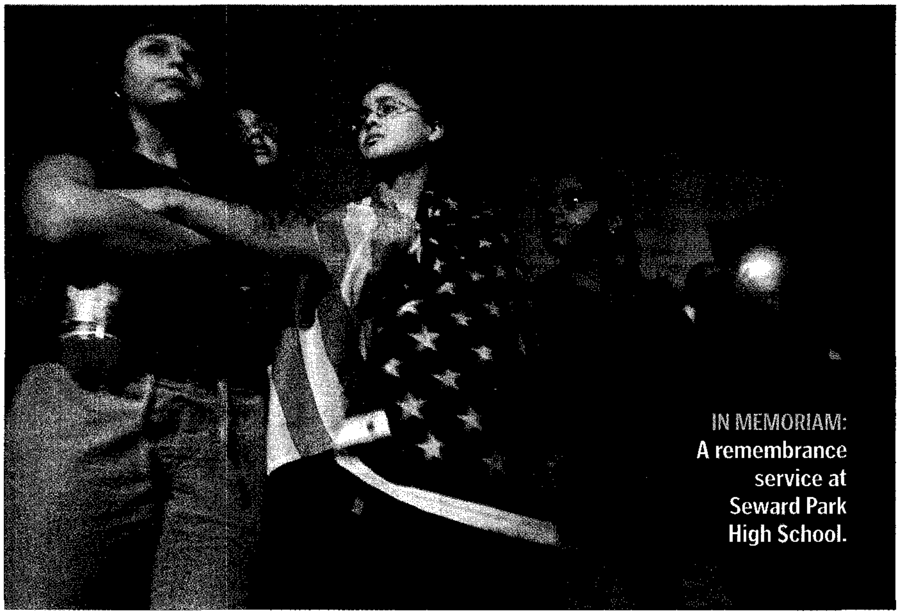
Indeed, there exists, however hard to accept, the possibility that the fateful Tuesday was simple dumb luck—the bizarre convergence of their extraordinary plan with our monumental incompetence and negligence—and that all nineteen of our worst enemies are dead.

And yet, that logic of wild cards and loose cannons does not mean that the next time it won't be the entire city that is annihilated.

At least for the time being, a story has been established, which, so far, we appear

PHOTOGRAPHS: LEFT, AP/WIDE WORLD PHOTOS; RIGHT, MARIO TAMA/GETTY IMAGES.





IN MEMORIAM: A remembrance service at Seward Park High School.

to accept. It's that a comic-book figure—an ascetic hiding in the mountains, a multimillionaire who would have long since run out of cash if he'd done all that he's accused of doing (last week he was briefly thought to be a stock-market manipulator) and who does not even communicate directly with his soldiers—is responsible. Dead or alive, we'll take him.

As a story, even as pure construct, bin Laden may be more true than not—there could be an evil sort of genius somewhere. Or it may be pure distraction (in a time of war, we cannot count on the truth).

Soon, almost surely, we'll begin to hear different, less simplified views. Last week the inveterate researcher and occasional conspiracist Edward J. Epstein was forwarding notes about Mohammed Atta—"possible a.k.a. Mohamed Atta, Mahmoud Abed Atta, Mahmoud El-Abed Ahmad"—and his possible connections to the Abu Nidal organization; other reports had Atta meeting with an Iraqi intelligence official in the months before the attack. It will become both clearer and fuzzier—a rich literature, well beyond bin Laden, of operatives and fellow travelers and elaborate financial provisions and the interests of competing power bases. And likely, the characters and motivations in this drama will descend from fanaticism to some much more basic realpolitik.

One danger, and political hot potato, of course, is that, when revealed, the enemy may turn out to be the Gulf states (friend and foe alike—Saudi Arabia, Kuwait, the UAE, and Iraq) unleashed by our own Gulf War and the failures of the president's father and many of the men now getting ready to run the present war.

IT MEANS SOMETHING THAT EVEN THE POLITICIANS are calling it war (for the past several generations, whenever we have fought wars, politicians have called them something else). But simultaneous with the president's declarations of war, there is a different background drumbeat about the difficulties of this new type of war (how this is different from the new type of war of the past several generations is not entirely clear), that it will have to be fought by unconventional means (read: by something other than armies) and its ultimate outcome will be, at best, ambiguous.

Deputy Secretary of Defense Paul Wolfowitz, often considered to be the brains of the outfit, proclaimed within hours of the attack what seemed to be the administration's clear war-fever doctrine: We will end states that supported terrorism.

This unambiguous doctrine stood for a few days, but was then discarded. What we would end is the *support* of states that supported terrorism.

It seems too obvious not to note (without necessarily being conspiracy-minded) that the men in charge—Cheney, Rumsfeld, Powell, Wolfowitz—represent, save for the Clinton years, the past quarter century of the defense establishment.

What might not be intuitive is that they don't necessarily want to go to war. If the military has learned anything in the era of modern warfare, it's that there is almost never a Greatest Generation result, and that the military always gets blamed for that failure. The best way, then, to protect the military from inevitable blame is to keep it from fighting much of a war.

The president's speech last week was bellicose without really being warlike. He defined the threat of terrorism as broadly as possible. The theater extended across 60 nations. It was a battle of rationality against fanaticism. It was the modern world against the foes of modernity. He gave a concise, unhappy sketch of the fault line that exists in the world.

What was not clear is who all stood on the other side.

In some sense, what he was demanding was less a war than an accounting. We had to get rid of the philosophical and political double booking that let Muslim governments, religious leaders, and businessmen side with both the modern and the anti-modern.

He was declaring war on sympathy—much different from the cathartic, Greatest Gen–type war I think we've been imagining these past few weeks.

We will, I think, manage the incremental fight against terrorism better—now we'll have an Office of Homeland Security. We will likely produce a bin Laden head on a platter. Almost certainly—possibly as you read this—we'll be dropping a serious payload on top of someone (or on top of some mountains). And there will be plenty of new money for intelligence activities—producing a whole new genre of spies. And airport security will be better.

But, for better or worse, we are a long way from knowing how to go to war. ■

E-mail: michael@burnrate.com

THE CITY MOURNS

LOSS, GRIEF, ANGER, WAR, GOD, AMERICA THE BEAUTIFUL, AND GOOD OLD DOWNTOWN WEIRDNESS BY THE LIGHT OF A MILLION CANDLES.

THE TALKING CURE

BY MARK JACOBSON

AT THE CORNER OF MADISON and 43rd Street, a businessman stops in his tracks and beseeches the sky, "What do you want?" More supplication than inquiry, was this cry addressed to the hijackers or to God? In either case, there is no response.

Of course, back on the box, cameras forever trained on the war room, the dialogue was more self-assured, full of short, clipped sentences. Artless talk of crusades, declarations of Dodge City–style dead-or-alive *fatwas* smoothed to steely resolve. People could think what they wanted, but Bush was the president, and the way he saw it, a president's job was to be deadly certain, unconditional, and to know, in his heart, that in a war between freedom and terror "God is not neutral."

Out here, though, on the streets, things are not so clear. Even the peace ticket is teetering. On the Brooklyn Promenade, a lady carries a sign saying REVENGE IS NOT THE ANSWER! Oh, yeah? What is the answer, then? "To work for peace and eliminate poverty." Sure, but what about bin Laden and his flight-school zombie crew? "Put him on trial. The rule of law must be maintained." Right, but what about when he's convicted—can we put his head on a plate then? "I'm against the death penalty." Yeah, but . . . Look across the river, why don't you? The smoke is still rising; it is a vast crematorium.

Then come the tears, because we are all shocked, jolted beyond preconceptions, past the standard raps. "I would hope," the peace lady says, "I would hope our justice system was evolved enough, that we were civilized enough . . . oh . . . I don't know. It is *so big*."

WALKING AROUND THE BIG CITY THESE FATEFUL days, numbly staring at the MISSING posters (stuck on a hundred street lamps, some faces are familiar by now: Davis G. Sevna, a.k.a. "Deeg"; Kimberly Bowers, with the yin-yang tattoo on her lower back; Angel "Chic" Pabon, from the 104th floor), one gets the feeling the planes did more than shatter Sheetrock and steel. They punched a hole in rationality, punctured consensus realities. Everyone talks about politics and economics, yet these temporalities have been transcended. A zone has opened, shadowy, inchoate. Wily old Pat Robertson knew Falwell would get whacked for saying the ACLU and the gays were responsible for tempting God's wrath, but tonally, Jerry caught the spirit.

Suddenly we are a city of seekers. It is a Maurice Blanchot grope, a gigantic self-psychoanalysis project. Sound-bite TV punditry has become obsolete, replaced by three-by-five cards stuck to plate-glass windows. PEOPLE SAY GOD HATES US. WHAT WILL YOU DO? it says down at Canal and Varick. Beside that, in succession, cards read BE HUMAN; HEY MOHAMMAD, FUCK YOU; BIN LADEN AIN'T BIN LAIDENED LATELY; MY REAL HERO STRANGLED HITLER IN HIS CRADLE, BUT THE FIREMEN WILL DO FOR NOW; and THEY HATE THE MODERN WORLD, SO DO I, LET'S KILL THEM ANYWAY. At Washington Square Park, a commentary-crammed canvas encircles the arch. Pinned to it is a kid's drawing of the Twin Towers and the oncoming plane. TURN AROUND AND GO BACK, it says in crayon. GO BACK TO THE AIRPORT AND LET THOSE PEOPLE OUT. A NICE LADY IS WAITING FOR YOU AT THE AIRPORT AND SHE WILL GIVE YOU A KISS.

By the 42nd Street library is one of the many impromptu folk-art shrines that

City of light: Union Square, September 17.

PHOTOGRAPH BY ANJA NIEDRINGHAUS/AFP.

have popped up around the city—candles, flowers, MISSING posters, poems pleading for peace and understanding. Someone has left, like a giant turd, a four-foot-high sign with a swastika and a screed about "the angel of death."

"This is disgusting," a woman complains to a cop. "Take it down." "No," replies another woman. "Everyone expresses themselves about the WTC in the way they need." The cop, Officer Torcone, not taking sides, says he'll ask his supervisor what do about "this Nazi thing."

The new normality unfolds. The stock market loses money, the Mets win in their NYPD hats. All day long, people pour into Union Square, where the anarchists once made speeches, pushers sold Valium. Candle wax covers the sidewalks, spreading since Tuesday. Nothing has been seen like this since the hippie days. A woman dressed like the Statue of Liberty, her hair and face dyed green, declares tearfully, "I feel I've been waiting my entire life for this moment." Through the throng of Christers, 911-fixated numerologists, Hare Krishnas, and Scientologists comes a Rasta man with a video camera: *What are your revenge fantasies?* he wants to know. At midnight, a giant roll of paper is unfurled like a hundred-foot-long runner. It is immediately set upon by people with Magic Markers, who write their most recent inner feelings. In a half-hour, the paper is almost filled.

The new Dylan record, typically enough, came out on September 11, and the song "High Water" ("High water everywhere . . . things are breaking up out there") makes good mood music as one walks south. It is the second day of Rosh Hashanah. The East 6th Street congregation reads from Genesis 22:1–24, the story of how, on God's command, Abraham took Isaac to Moriah, to sacrifice him. Things being as they are, the blind faith Yahweh demands offers little solace.

A note taped to a fence says come to an apartment on 13th Street TO SHARE YOUR THOUGHTS AND FEELINGS ABOUT THE TRAGEDY. "This planet isn't big enough to live on along with medieval, feudalistic religious fanatics," says a businessman who spends a lot of time in Italy. "What bothered me most," says a teacher from the South Bronx, "was the kids in the school said it was no big deal because all that got killed were bad white people."

Mostly, we are guilty, everyone agrees, guilty about doing anything normal. A flight attendant says she went to the movies, to see *Rock Star*, leaving before the middle. "I just flipped out," she says. "I was escaping. I don't want to escape." Everyone agreed when the Vietnam veteran said he was "just exhilarated" about how everyone had come together in the city, how beautiful it was. But there was guilt in that too. "Because," he said, "the way people are dealing with it, you don't want it to end. You want it to go on like this forever. But then you think about the dead."

This seemed true. Last week, I was down at ground zero, a couple of hours after the collapse. I've got one pair of fancy shoes, and I happened to be wearing them. Now those shoes sit in the shed behind my house, still covered with that dried gray mud. I don't plan on wearing them again, nor will I throw them out.

Turned out he was a Navy guy, Aaron Austin, a graduate of Annapolis who had flown up that day from the base in Jacksonville, Florida. Formerly a boat pilot doing drug interdiction off the coast of Mississippi, he was learning to fly a P-3 Charlie spy plane and decided to come up to see if he could help in the rescue and/or cleanup. It was too late to do anything now, and he was wondering how to get to a hostel on 103rd Street he'd found in his Lonely Planet guide. If that place was full, he had a bedroll of sorts and figured maybe he could crash in a park for a couple of hours.

Well, if that was the case, he might as well try Union Square; there were a lot of people up there. Rudy was too busy being heroic to roust everyone.

"They aren't going to be singing 'Give Peace a Chance,' are they?" Aaron asked. Military all the way, son of an Air Force officer, veteran of Desert Fox, he said he wasn't "super gung ho" but thought he'd ask.

Not exactly, I said, but if he wanted to go look, I'd walk with him. On the way up, Aaron said if war came, he'd be called to fight in it. He wasn't fond of the war-room TV rhetoric. But he was a soldier, and he would do what he was called upon to do. If we were going to hit the Taliban, most of that would be done by F-15s and F-16s refueled in mid-air by KC-135 and KC-10 tankers, Aaron said. More likely he'd be stationed in the Persian Gulf, doing surveillance. But you never knew. If the war was going to turn into a full-scale assault against world terror, like Bush said, you never knew what might happen to you.

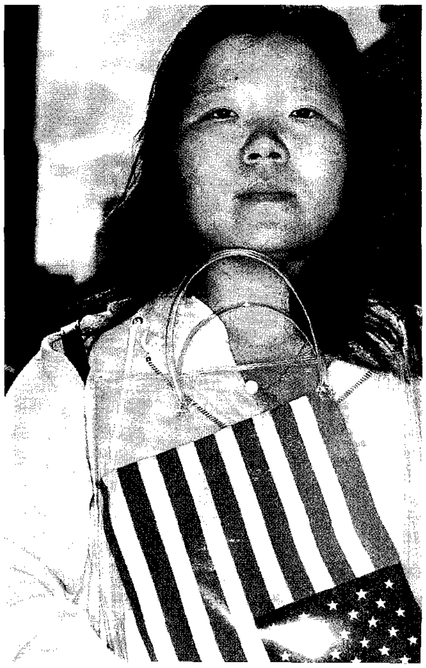
"THE WAY PEOPLE ARE DEALING WITH IT, YOU DON'T WANT IT TO END. THEN YOU THINK OF THE DEAD."

AND SO YOU COME BACK TO THE SCENE. THREE nights this week, I've found myself down there, as if imprinted on the vapor-lit billow of smoke, the way Richard Dreyfuss made his mashed potatoes into a model of Devils Tower in *Close Encounters of the Third Kind.* The Twin Towers might have been unloved while they lived, but now their ghosts lure like a Jungian power vector, phantom tuning forks playing a siren song, drawing you like a magnet.

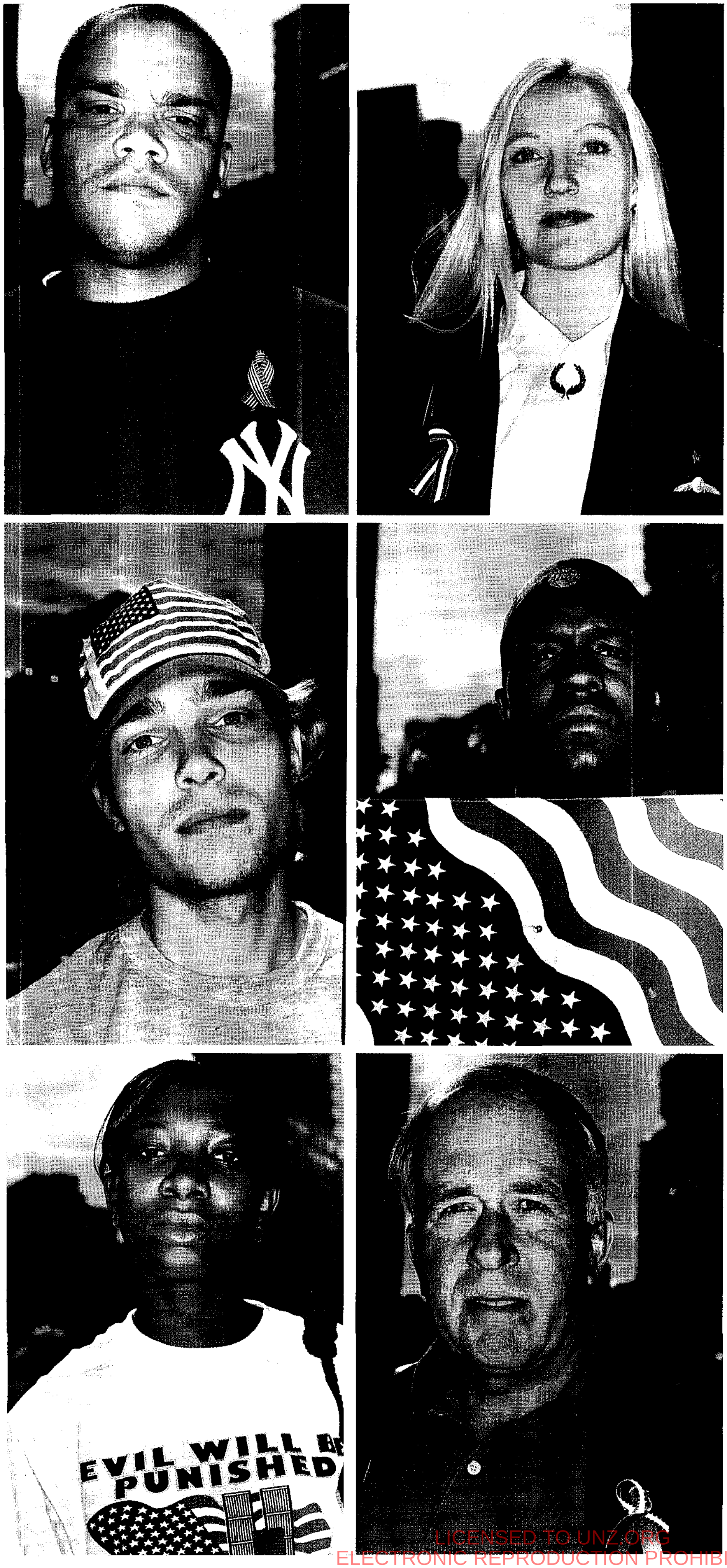
I was sitting on a wall watching the moving silhouettes of the giant cranes when this guy asked me if I knew what time "the public transportation" stopped running. "Never," I said, with a blush of civic pride. "That's why they call it New York."

It was after midnight, but Union Square was still hopping. A man was standing by a sign that said FREE HUGS, but the free-hug people had gone home. He'd have to come back tomorrow. It was a zoo, so I called my wife and asked if there was any problem with Aaron's sleeping at our house.

"He's a sailor who came up here on his own money to volunteer to help New York? You have to invite him," she said, adding, "as long as he's not a nut." I asked Aaron if he was a nut. No, he was not a nut, Aaron said, pulling out his U.S. Navy I.D., which for now seemed certainty enough. I hope he slept well, because more than likely he's going to need it, dodging those bullets. That much was for sure. ■



PHOTOGRAPHED BY NATHANIEL WELCH/CORBIS-SABA.



TRUE COLORS

CAROLINE EDISON (clockwise from top left). "I want them to understand," says her mother, "that we're all suffering."

ANTHONY TORRES. "This shows the togetherness of the people of the United States, not only in New York but all over. It's wonderful to see everyone—the police and the people, the Republicans and the Democrats—all together."

CHRISTINA ANDERSON. "The flag represents faith that we'll overcome this. But the American Airlines colors are red, white, and blue, so that's another reason to wear it—to honor the people we've lost on those flights."

DAVID GRANT. "I wear my flag every day to show that I'm American and this is my home. I'm glad to see our country uniting. They've burnt down our buildings, but not our spirit."

PETER WELLS. "An incident like this brings out the patriotism in a person—it's a combination of anger at the people who attacked us, and sadness for the people who've lost their lives."

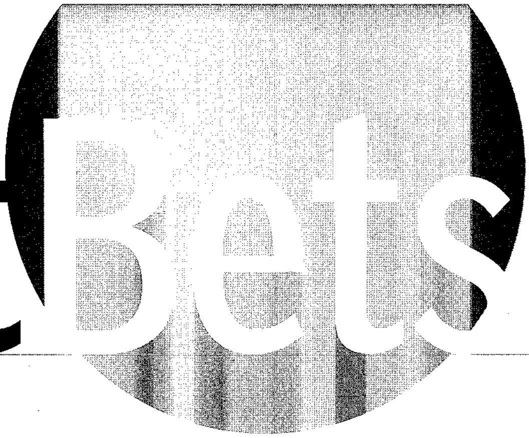
LUCY BOAKYE. "I think they should get those terrorists, but if we go to war, people will continue to die. Just like us."

CHRISTINE OH. "When I heard Giuliani and Pataki saying to return to our normal lives, I still wanted to show my solidarity. I'm carrying this flag so that other people will see this and want to support it, too."

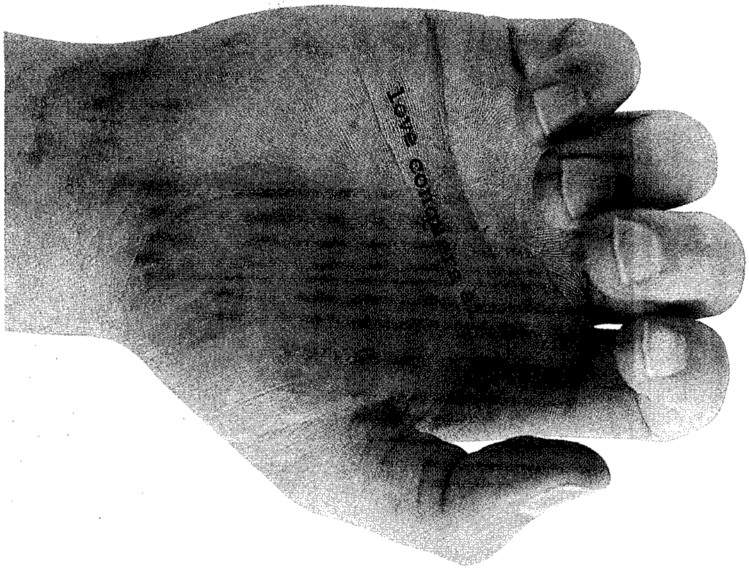
FRANCISCO RODRIGUEZ. "This time is difficult for the whole country. You can see the sadness in people's eyes. From the bottom of my heart, I'm with them. If anybody needs my help, I'll be there for them."

JOEY KERN (center). "I pinned the flag on to my Reds hat the day it happened, and I've been wearing it all the time. A fire truck drove by me, and one guy waved at me when he saw my hat. I waved back."

Best Bets



RIMA SUQI


love conquers

Personal Statements

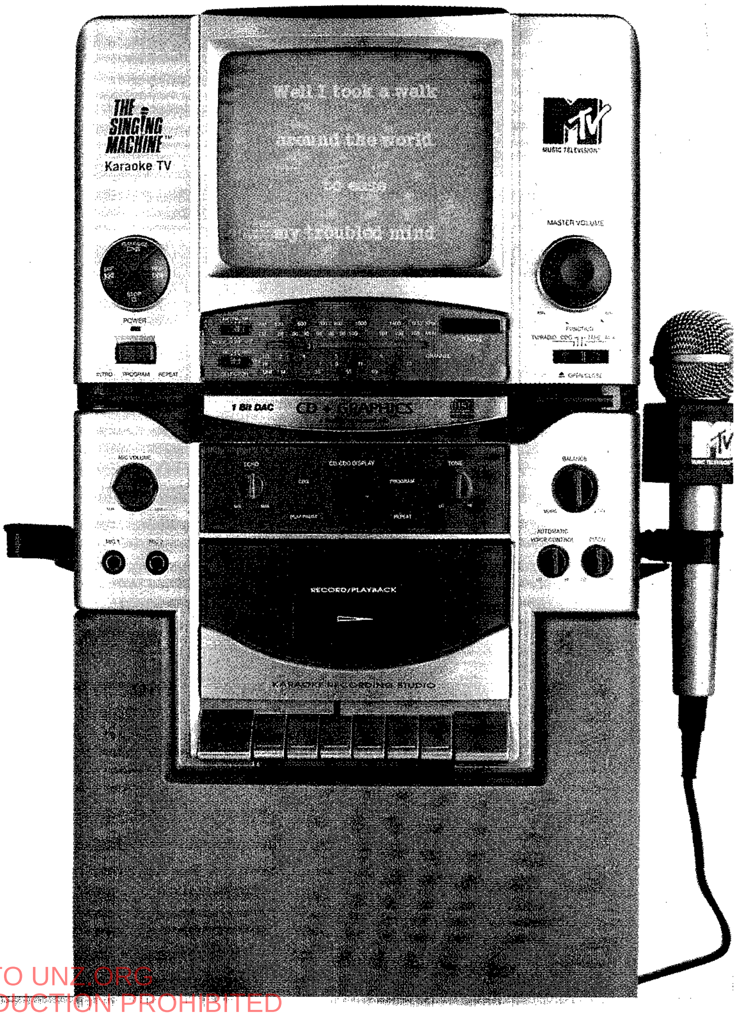
Have something to tell the world? Each of these Body Talk tins includes 800 temporary tattoos—all letters and symbols—that should help you get your message across. Choose from three themed sets: original, romantic, and popular phrases and sayings ($16).

- **WHITNEY MUSEUM OF AMERICAN ART STORE**
  945 Madison Avenue, at 75th Street/212-570-3614
- **LUCKY WANG**
  100 Stanton Street/212-353-2850

Be in Sync

You swore you'd never, ever sing in public, but there you were, mike in hand, belting out a few rounds on karaoke night at Lee's Hawaiian. And now you're hooked. Practice in private with the Singing Machine. Here's how: Play one of 80 available pop, rock, and R&B CDs (two-CD packs are $20 each), and the lyrics appear on a seven-inch video screen so you can sing along ($199).

- **TOYS 'R' US**
  24–32 Union Square East/212-674-8697
- **BEST BUY**
  50-1 Northern Boulevard, Long Island City/718-626-7585

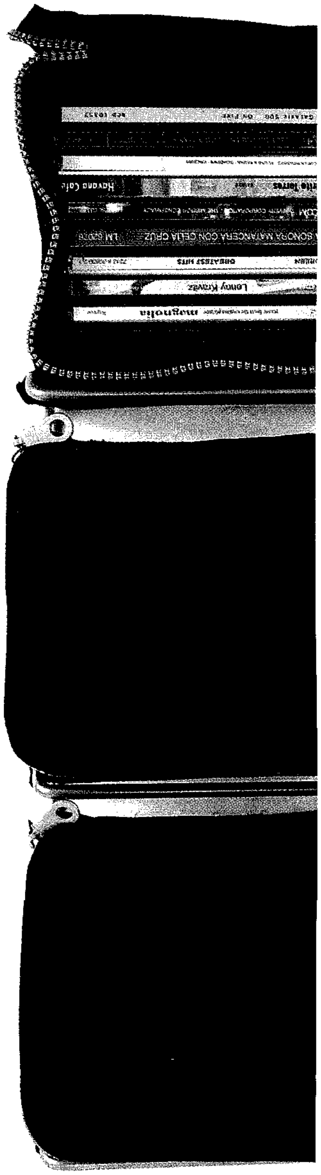

THE SINGING MACHINE
Karaoke TV
Well I took a walk
around the world
to ease
my troubled mind
MTV
MUSIC TELEVISION
MASTER VOLUME
POWER
1 Bit DAC
CD + GRAPHICS
RECORD/PLAYBACK

NEWYORKMETRO.COM
New York metro

Sign up for the **Best Bets Daily Newsletter** at www.nymetro.com/newsletters. Every Monday through Friday, we'll e-mail you a new "Best Bet" and a "Sales & Bargains" update. While you're there, search our online guide to more than **1,500 of New York's best shops.**

Case Study It's no mean feat to find a CD-storage unit that's both stylish and practical. Ikea's Hejan rack consists of three zippered nylon boxes that hang from a wall-mounted aluminum frame. The portable, detachable cubes hold fourteen disks each and slip off for road trips. In black or orange ($12.95).

► **IKEA**
1100 Broadway Mall, Hicksville, N.Y./516-681-4532
1000 Ikea Drive, Elizabeth, N.J./908-352-1550
www.ikea.com



little boy blue
ROCK
STAR

Bedazzled Baby

Got a budding Bob Dylan or Britney? Tell the world with a studded baby tee. This mini muscle shirt comes in black or white cotton and says ROCK STAR on the front ($36).

► **APARTMENT 48**
48 West 17th Street
212-807-1391

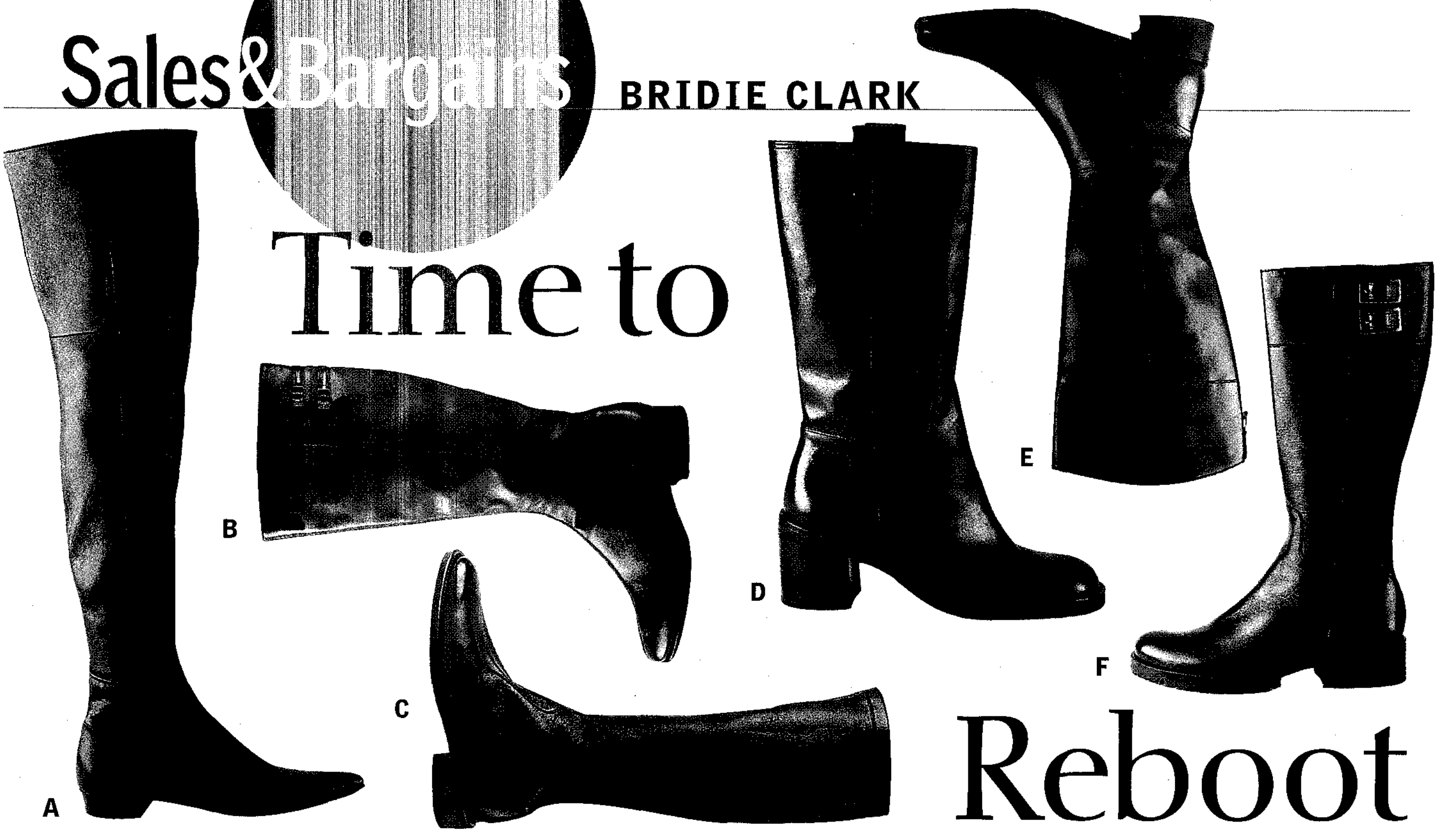
Creature Comforts This bright, striped kit from Bath Bloomers has everything a girl on the go needs to keep herself well groomed and in good spirits: a folding foot file, an exfoliating towel, emery boards, a terrycloth headband, buffing grains, body cream, shower gel, bath salts, and a scented candle. All you need to remember is your toothbrush ($85).

► **HENRI BENDEL**
712 Fifth Avenue, at 56th Street
212-247-1100

PHOTOGRAPHED BY ERIC PIASECKI

BRIDIE CLARK

Time to Reboot



Fashion can be fickle, but here's a look you won't have to kick out in three months: the Black Boot, a wardrobe staple that won't stomp all over your budget.

TREND-SURFING, WHEN CARried out as an extreme sport rather than as an occasional diversion, doesn't make much sense: Not only does it reveal an underlying sartorial insecurity, it also eats up a prohibitive amount of time, coin, and closet space. Keeping this anti-trend logic in mind, one can justify splurging a little on looks that are perennially au courant. Tall, classic black boots fit that bill, so we've chosen six pairs that you'll want to wear with a skirt to work, with jeans on the weekend, and broken-in next year.

The buttery leather of **J.Crew**'s stretch boot (**C**, $178 at jcrew.com) hugs (but doesn't strangle) the calf—the flat heels are chic and made for walking. For a heftier, lug-soled look, try **Nine West**'s classic kickers (**F**, $159 at Nine West stores). **Tommy Hilfiger**'s sturdy, toggled-at-the-top riding boots (**B**, $150 at Lord & Taylor) are made to last and won't go out of style. The sleek, stack-heeled tall boot from **Banana Republic** (**D**, $158 at Banana Republic stores) gives a sophisticated lift to your fall wardrobe. And **Kenneth Cole** (**E**, $250 at Kenneth Cole stores) has mastered the classic equestrian look. For a sensible splurge, we'd go for **DKNY**'s thigh-highs (**A**, $495 at DKNY stores). They can be rolled up or down—think of them as two pairs of adorable, wear-anywhere boots for the price of one.

Picks of the Week

R.V. Cole is taking up to 40 percent off lots of its Vermont wood furniture and custom Italian pieces. *New York* readers get 10 percent off anything not on sale with this page. *114 E. 32nd St. (212-481-5566); A.E., M.C., V., checks; Mon.-Sat. 10-6, Thurs. till 8, Sun. noon-5; through 10/8.*

Shobha will offer *New York* readers who bring in this page a complimentary eyebrow shaping and threading—a South-east Asian hair-removal technique that is popular for its neatness and precision. *Sam Wong Hair, 112 Mercer St., second fl. (212-219-9833); Tues.-Fri. 11-6, Sat. 10-6, by appointment only; through 9/31.*

A Cook's Companion will offer 20 to 50 percent off cookware from All-Clad (a roaster which normally sells for $260 is now $160), Le Creuset, Cuisinart, and KitchenAid. *152 Atlantic Ave., Brooklyn (718-852-6901); A.E., M.C., V.; 9/30.*

Bhambi's Custom Tailors is taking 20 percent off men's custom-made suits ($780-$1,560), jackets ($600-$1,200), trousers ($240-$400), tuxedos ($1,050-$1,950), and more—all made from the finest Italian and English fabrics from houses such as Holland & Sherry and Loro Piana. All unclaimed custom-made pieces will be 50 to 60 percent off. *14 E. 60th St., ste. 610 (212-935-5379); A.E., M.C., V.; Mon.-Sat. 10-6, appointments suggested; 9/24-10/6.* ■

NEWYORKMETRO.COM
New York metro
Daily Updates! Go to www.nymetro.com/sales for "Sales & Bargains" updates Monday through Friday or to search our online guide to more than **1,500 great New York shops.**

Photographed by Eric Piasecki.

FASTER.
SMARTER.
DEEPER.

Real-time news and data for the media and entertainment professional.

MOVIES ... MAGAZINES ... BROADCAST ... BOOKS ... DIGITAL ... NEWSPAPERS ... CABLE

GET [INSIDE] FOR JUST $3.95/MONTH

Now you can get unlimited access to all of Inside.com by subscribing at our low basic rate of $3.95/month or $39/year!

BASIC SUBSCRIPTION FEATURES INCLUDE

BIG NEWS All the news in the book publishing, magazine, film and television industries businesses every weekday.

INSIDE DOPE Quick hits of news, anecdotes and buzz about industry events and players all day, plus an e-mail delivered each weekday afternoon.

DAILY DIGESTS All the day's news on your business, handily digested, e-mailed to you each weekday morning.

INSTANT ALERTS Breaking news from the Inside.com newsroom about any topic or person you want to hear about e-mailed to your desktop, laptop, or Palm.

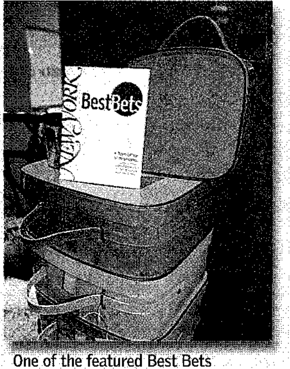
BRILL'S CONTENT ALL-STAR NEWSPAPER Daily selection of the work of the best newspaper writers in America and abroad, writing in every major newspaper category.

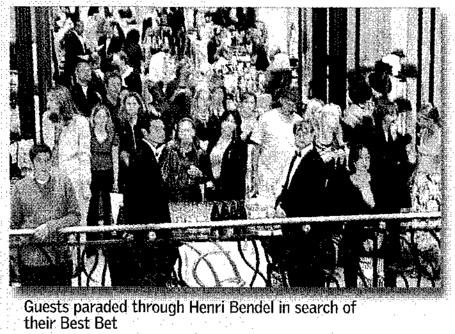
get
[INSIDE]
www.inside.com

A Service of Brill Media Holdings, L.P.

NEW YORK Happenings

PROMOTIONS•SPECIAL EVENTS


One of the featured Best Bets items available at Henri Bendel


Guests paraded through Henri Bendel in search of their Best Bet

Live mannequins took a bath and enjoyed NEW YORK's *Fall Preview* issue in the windows of Henri Bendel

Best
Be
BER 6
S EDITOR RIMA SUQI
onated to
nd of America
(Left to right) Actress Bebe Neuwirth, NEW YORK Publisher Alan Katz, Henri Bendel General Manager Ed Burstell, NEW YORK Best Bets Editor Rima Suqi, and Henri Bendel Director of Marketing Teril Turner

Cause to Shop

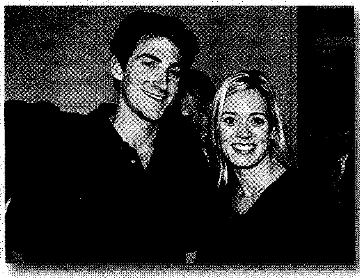
On September 6, hundreds of trend-setting fashionistas joined NEW YORK's Best Bets Editor Rima Suqi and celebrity co-host Bebe Neuwirth at Henri Bendel to kickoff Best Bets at Bendel's. From September 3-15, a percentage of sales from selected Best Bets merchandise were donated to the *Actor's Fund of America* and *Seeds of Peace.*

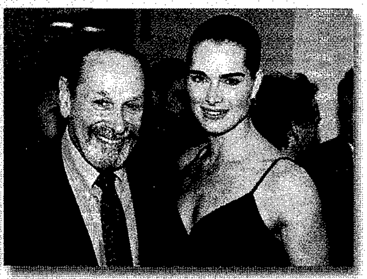
Makeup Artist Trish McEvoy at Bendel's April Girls' Nite series

Girls' Nite at Bendel's

Where do you go to get the inside scoop on fashion, beauty and style? Starting October 10 and every Wednesday following for four weeks, NEW YORK will partner with Henri Bendel to host their bi-annual Girls' Nite series. Enjoy cocktails and hors d'oeuvres while listening to experts including Christy Turlington, makeup artist Trish McEvoy, celebrity trainer David Kirsch, Iman, and more dish about fashion and beauty. For more information, call 212.247.1100.

girls' nites
at Bendel's


Campari's Matt Gilmore and Killy Smith


Cabaret's Larry Keith and Brooke Shields

The Creative Coalition's Annual Forum

On September 10, Campari and NEW YORK Magazine hosted a reception at Sotheby's for Creative Coalition members. Brooke Shields, Diane Ladd, Sam Waterston, Peter Gallagher, Ron Reagan, William Baldwin and other members of the entertainment community enjoyed a selection of Campari cocktails. Following the reception, over 400 Creative Coalition members participated in a panel discussion, moderated by William Baldwin, about the flight of U.S. film and television productions to other countries.

Go Out to Dinner on October 11

On Thursday, October 11, a group of restaurants and food establishments throughout the world will donate 10% of their day's profits to the *Windows of Hope Family Relief Fund.* This fund will provide aid to the families of the victims of the World Trade Center tragedy who worked in the food service profession throughout the entire complex. Established by David Emil, owner of Windows on the World and the restaurant's Executive Chef, Michael Lomonaco, this fund will be administered by J.P. Morgan LLP. Please call your favorite restaurant to see if they are participating or visit www.windowsofhope.org.

cue

A Weekly Guide to Culture and Upcoming Events

Edited by Christopher Bonanos

Note: While your instinct this week might be to stay home, New York's cultural institutions need your support. Normally hard-to-get tickets and reservations are suddenly available at many restaurants and shows (even The Producers, *if you line up early). So go out for the cause: You'll do yourself and the city a favor in a difficult time.*

Movies

Zoolander

Opens September 28

Fashion Week may have been preempted, but here's Ben Stiller (top) as a supermodel trying to figure out why none of his ilk live past 30. Laugh with it or laugh at it—either way, don't you need a laugh this week? (See listing, page 92.)

Theater

The Fifteenth Annual Broadway Flea Market; The 24 Hour Plays

September 30 and September 24

Proceeds from the Fifteenth Annual Broadway Flea Market and Grand Auction this weekend will be donated to the Twin Towers Fund and the American Red Cross. (See www.broadway-cares.org.) And on September 24, a special performance of *The 24 Hour Plays*—starring Philip Seymour Hoffman (bottom), Billy Crudup, and Marisa Tomei—will help fund a mural honoring victims of September 11. (For tickets and info, call 212-307-4100.)

Best of the Week

Restaurants

Delmonico's

September 24 to 28

This week, 50 cents of every dollar spent at Delmonico's—the financial-district restaurant that's still soldiering on after 175 years—will go to the families of firefighters and cops who died at the World Trade Center. (Call 212-509-1144 to reserve.)

Art

Swann Galleries

Second Annual New York Sale

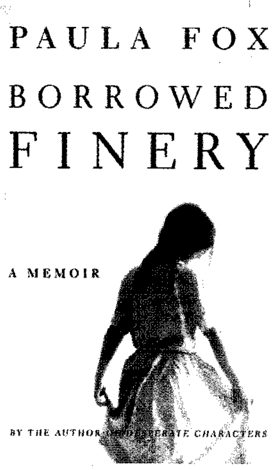
After its September 25 auction of historical books, paintings, photographs, and posters, Swann will donate a portion of the proceeds to United Way of New York City and the New York Community Trust to aid victims and families. (For information, call 212-254-4710.)

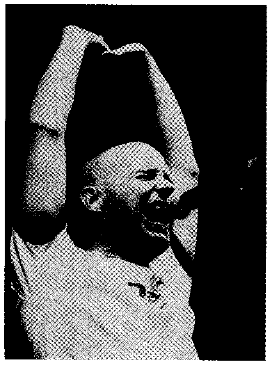
Books

Borrowed Finery: A Memoir

By Paula Fox; Henry Holt and Company; $23

The first book in more than a decade from Paula Fox is a memoir that's more wrenching than her novels, chronicling Fox's troubled childhood and abusive parents. In bookstores now.





Nightlife

Centro-Fly and Joe's Pub Benefits

September 25 and 27

Moby (pictured), Ron Trent, and Masters at Work will appear at Centro-Fly on September 25 in a special benefit for the NYPD and FDNY. (Call 212-627-7770 for info; see listing, page 116.) And the next night, Kiki & Herb's Justin Bond performs a special show at Joe's Pub for the Twin Towers Fund. (For more information, call 212-539-8778.)

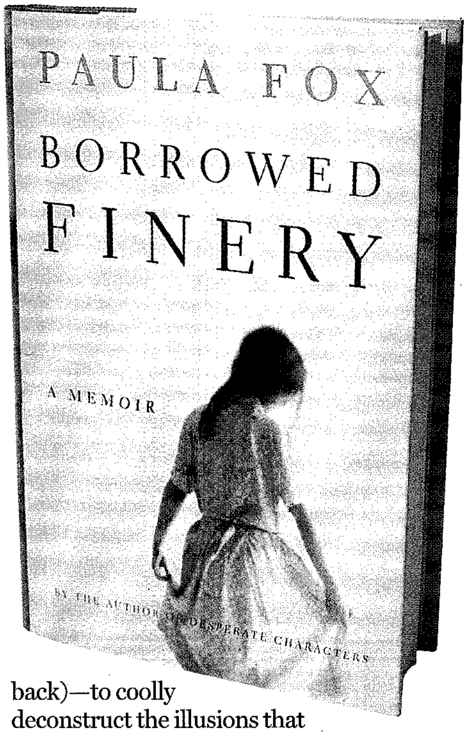
Photographs: clockwise from top left, Melinda Sue
Jay Blakesberg/Retna Ltd.; Todd Plitt/ImageDirect.

BOOKS DANIEL MENDELSOHN

Candle Power

The creative spirits of obscure Paula Fox and famous Edna St. Vincent Millay both burned bright. But for illumination, you'll get more from the lesser light.

TWO WOMEN WRITERS ARE currently poised for major revivals; but the one you've never heard of is the one you should get to know. Even if you don't remember Edna St. Vincent Millay from your high-school poetry anthology ("My candle burns at both ends; / It will not last the night"), she's been hard to avoid lately, given the energetic buzz surrounding Nancy Milford's mammoth new biography, **Savage Beauty: The Life of Edna St. Vincent Millay**—one of two lives of Millay, as it happens, being published this month, along with a new Modern Library volume of the poems. Millay was hugely famous in her time; during the depths of the Depression, the flamboyant literary siren was a big best-seller. (And remember, this was *poetry.*) It's fair to say that hasn't been the case with Paula Fox, the 78-year-old novelist and children's author whose slender **Borrowed Finery** recalls, in flintily unsentimental prose, her hardscrabble early years. But don't be fooled by the relative heft of these two books. Millay may have been more glamorous, but her life story makes for better reading than her work, much of which now seems passé; whereas Fox's oddly compelling new memoir, along with a reissue, by Norton, of some of her novels, should win new readers for this undeservedly neglected artist.



Fox's memoir is an intriguing piece of writing in itself, but it's likely to be welcomed even more by her almost cultish following (which includes Jonathan Franzen, David Foster Wallace, and Jonathan Lethem) for the insights it offers about her work. As her fans have always known, Fox likes to use her fiction—novels like the superbly terse *Desperate Characters, The Widow's Children,* and *Poor George* (two more novels, *The Western Coast* and *A Servant's Tale,* are just out in paperback)—to coolly deconstruct the illusions that propel family life; her children's books, too, are remarkable for the way in which they focus on dark familial forces and crises, often the abandonment of children. Now, with *Borrowed Finery,* you understand why. The story Fox tells here, from her impoverished and nomadic childhood up until her "disastrous" first marriage, is positively Dickensian. Born in 1923, Fox was immediately abandoned by her hard-drinking Hollywood-wannabe father, Paul, and her beautiful but coldly narcissistic mother, Elsie, a memorable maternal monster who makes Clytemnestra look like Mary Poppins. "Either she goes or I go," Elsie told Paul, vis-à-vis her small daughter. Over the next twenty years, this odd and repellent duo would come to claim Paula every so often, as they flitted between trips to Europe, drinking binges, and flush periods financed by the occasional sale of mediocre film scripts. (Graham Greene declared Paul's *The Last Train From Madrid* "the worst movie I ever saw.") Paula, meanwhile, shuttled between foster care and relatives, from New York to a Cuban sugar plantation to New Hampshire.

Borrowed Finery
By Paula Fox
Henry Holt; 210 pages; $23.

Savage Beauty: The Life of Edna St. Vincent Millay
By Nancy Milford
Random House; 553 pages; $29.95.

Paul and Elsie's erratic Hollywood lifestyle allowed young Paula to rub shoulders with enough first-name-only types to fill Milford's fat tome: In the space of five pages, Paula meets Orson Welles, John Barrymore, and the young John Wayne. But what makes Fox's memoir, to say nothing of Fox herself, so admirable, is her complete lack of interest in glamour. (You can see why both the writer and her writing appeal to serious young writers.) Distrustful, for obvious reasons, of surface glitz, Fox was far more interested in the moral substance that lies beneath—no surprise in someone who spent her early years "in the hands of rescuers." This, as it turned out, was the beginning of an authorial sensibility. The most memorable of the rescuers was "Uncle Elwood," the kindly Congregational minister who raised Paula virtually single-handedly. The most affecting passages in *Borrowed Finery* are those in which you see how, despite hard poverty, Elwood communicated to his young charge his sense of intellectual adventure. An avid reader and amateur historian, he took the girl on hunts for Revolutionary War sites, and allowed her thoughts to make their way into his sermons, giving her the first thrill of authorship.

All this is recalled in clipped paragraphs of only a few sentences each; only occasionally do you get flights of lyricism. (Her mother's brother "spoke English with a severe and glacial precision, seeming to bite each word like a coin to test its genuineness before letting it go.") But if the prose sometimes seems off-puttingly ungenerous, and if Fox doesn't make any obvious plays for your sympathy, the memoir has a cumulative power. By the time you get to the typically clipped and unsensational co-

Photograph by Liz Steger.

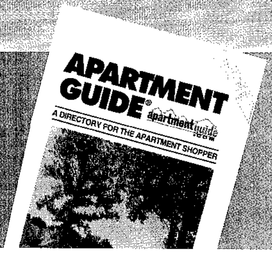
Wearing out your welcome?

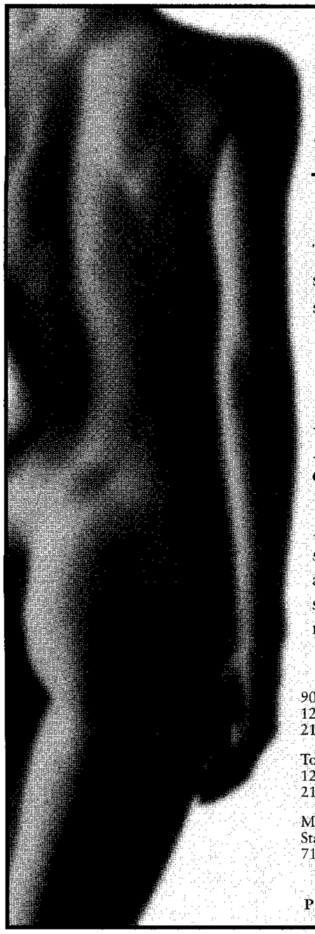
Win Free Rent!

apartmentguide.com

Find Your Place

For entry details and full rules on how to win the "Free Rent Sweepstakes," visit www.apartmentguide.com. No purchase necessary. Sweepstakes ends December 31st, 2001. Void where prohibited.


APARTMENT GUIDE® apartmentguide.com
A DIRECTORY FOR THE APARTMENT SHOPPER



L'AVENIR™

Complete nutrition... for your Skin!

HEALFAST

Truly a "Miracle Cream" HealFast is excellent for all types of skin maladies & irritations. HealFast has been used by our satisfied customers for the following:

Dry Skin
Poison Ivy
Blisters
Windburn
Insect Bites
Sunburn
Cuts
Psoriasis
Burns
Eczema
Bruises
and more...

HAIR REMOVAL SYSTEM

CREAM RAZOR - FACE • CREAM RAZOR - BODY
CALM AFTERSHAVE

A unique hair removal system giving you luxurious, smooth skin in just 4 minutes! Hair is disolved at the root, not ripped out. Unlike waxing, rose scented Cream Razor can be used on stubble... no waiting.

AVAILABLE AT THESE FINE PHARMACIES:

90th Street
1260 Madison Ave
212-289-9168

Apthorp
2201 Broadway
212-877-3480

Cambridge Chemists
21 East 65th St
212-734-5678

Tower
1257 2nd Ave
212-838-1490

Whitney
50 University Place
212-473-4166

Windsor
1419 Ave of the Americas
212-247-1538

Makeovers
Staten Island
718-966-7677

Zitomer
969 Madison Ave
212-737-2016

Ricky's
988 Eighth Ave
212-957-8343

FOR A RETAIL LOCATION NEAR YOU,
PLEASE CALL 1-888-LAVENIR (528-3647).

Finding the right interior designer has never been easier!

To preview the work of talented interior designers, call the Designer Referral Service of N.Y.
No more wasted calls,
no more wasted time.

DESIGNER REFERRAL SERVICE OF NEW YORK

212-971-9681 or 914-234-0190
www.DRSNYLtd.com

New "Microlift" Targets Specific Areas of Aging

Early signs of aging first appear in the central area of the face. The new MICROLIFT, perfected by Dr. Jacobs, rejuvenates the triangle between the inner and outer corners of the eye and the corner of the mouth. This technique gently lifts fallen tissues to soften facial expression. Fat bags and eyelid creases are eliminated — lower eyelid skin is made smoother — cheekbones are enhanced — and nasal labial folds are softened.

ELLIOT JACOBS, M.D., F.A.C.S.
815 Park Avenue ▪ New York, NY 10021 ▪ 212 570-6080
370 Grand Avenue ▪ Englewood, NJ 07631 ▪ 201 666-6311
LISTED IN CASTLE CONNOLLY GUIDE TO
THE BEST DOCTORS IN THE NY METRO AREA

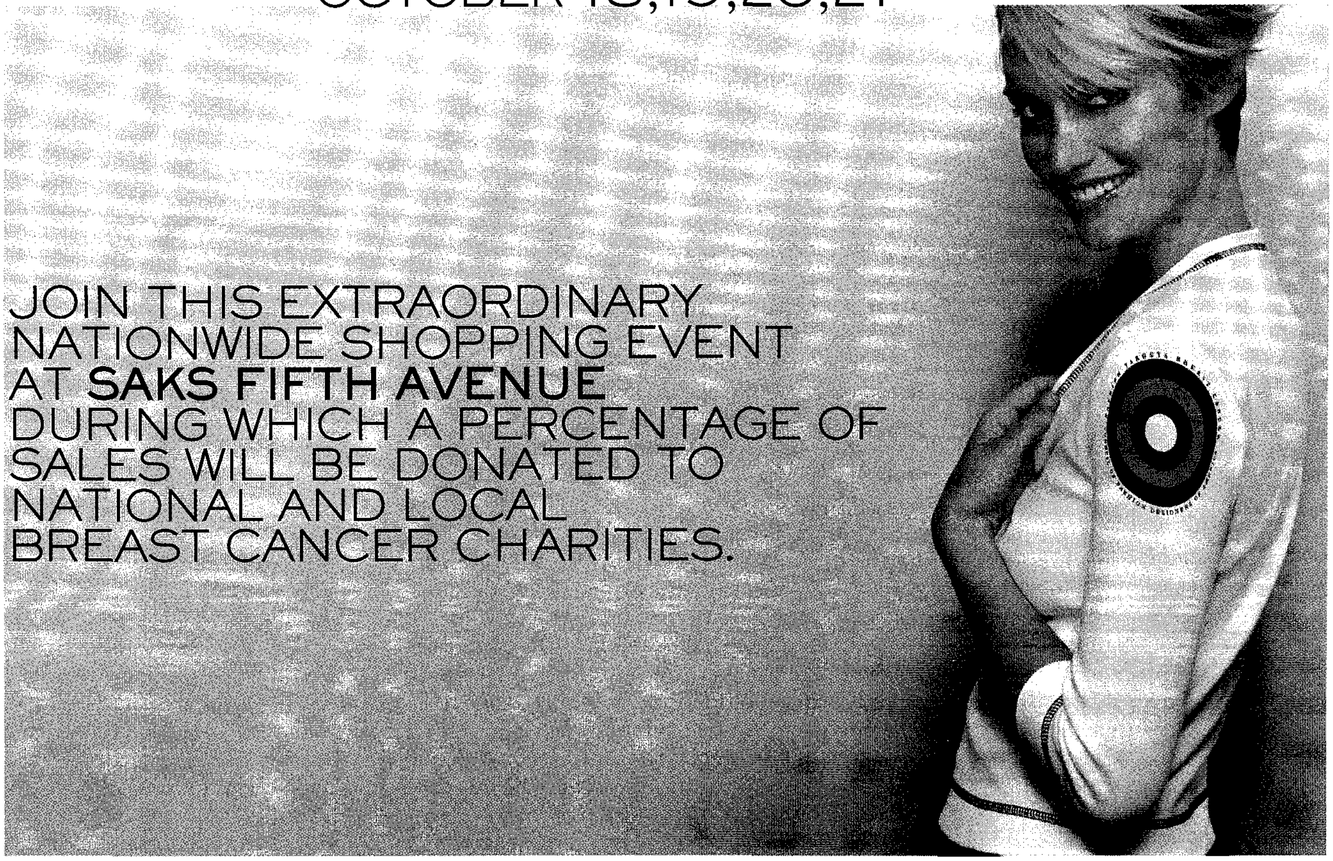
da, in which Fox has a final reunion with the horrible Elsie, and is then reunited with the daughter she put up for adoption, you feel you've been privy to something memorable and weighty: the birth, however difficult, of an artist's—a woman artist's—sensibility. The squalor of Fox's early life is symbolized throughout her memoir by the "borrowed finery" she always had to wear, from the hand-me-down bras and stockings of a cousin to the borrowed gown she wore to her first dance; but the crisp, un-self-pitying dignity you find on every page of this and all her other books is something that she clearly owns.

MILFORD'S HEROINE WAS HUGELY POPULAR among girls of Fox's generation; in *Borrowed Finery,* Fox recalls having an adolescent school friend who wrote swoony love poems that were "a fair imitation of Edna St. Vincent Millay." The question that Milford's book inadvertently raises is, *Who would imitate her now?* However strong some of the poems are, Millay hasn't dated well. (She was writing lines like " 'Twix thee and the singing arrow with the darkened fang, / I stand with open breast!" four years after Eliot had published *The Waste Land.*)

But she certainly dated a lot. Whatever it does for Millay as an artist, Milford's life of Millay suggests why her subject enjoyed a kind of fame in her time equal to that of Madonna in hers; Millay's, if anything, was a life that was the stuff of pulp novels rather than high art. There was the brilliant, horrible stage mother, from whom Millay could never quite free herself ("Anybody can get married. It happens all the time. But not everybody . . . can bring her mother to Europe," she wrote), the ravishing, red-haired beauty, the remarkably early literary triumphs (she won a Pulitzer at 31), Paris in the twenties, a roster of suitors that included Edmund Wilson, money, morphine addiction, and a voracious bisexual love life. (Her candle *did* burn at both ends.) Milford worked on this book for nearly 30 years, and it shows: *Savage Beauty* is amazingly rich in detail. Too much, perhaps. "I am waylaid by Beauty . . . ," Millay once wrote, "suffer me to pass, / That am a timid woman, on her way / From one house to another!" You can't blame Milford for being waylaid by her subject's beauty; but the more significant—and, ultimately, the more beautiful—woman here may well be the truly timid one who passed so memorably from one house to another. ■

FASHION TARGETS BREAST CANCER
COUNCIL OF FASHION DESIGNERS OF AMERICA

FASHION TARGETS BREAST CANCER
THURSDAY THROUGH SUNDAY
OCTOBER 18,19,20,21



JOIN THIS EXTRAORDINARY
NATIONWIDE SHOPPING EVENT
AT **SAKS FIFTH AVENUE**
DURING WHICH A PERCENTAGE OF
SALES WILL BE DONATED TO
NATIONAL AND LOCAL
BREAST CANCER CHARITIES.

FASHION TARGETS BREAST CANCER IS A CHARITABLE INITIATIVE OF THE COUNCIL OF FASHION DESIGNERS OF AMERICA.
CALL 1•888•771•2323 FOR THE STORE TO SHOP NEAR YOU. ALSO VISIT SAKS.COM

ART MARK STEVENS

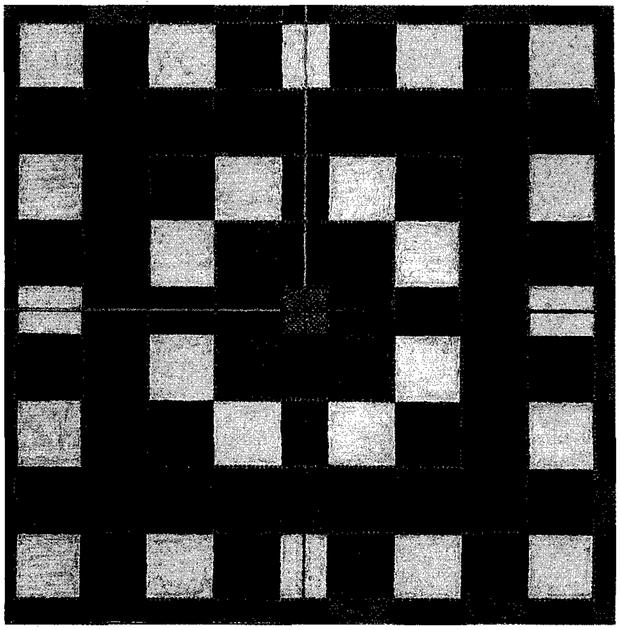
New Art-World Order

How will contemporary art change in the aftermath of the disaster? And will old works take on new meanings?

“THE WORLD WILL NEVER be the same.” “Everything has changed.” “America’s illusions are shattered.” As these common observations suggest, there is today an overwhelming consensus that the destruction of the World Trade Center represents a cultural watershed, marking the end of a superficial era—the carefree years that followed the Cold War—and the beginning of a weightier period in American history. If the consensus is correct, the arts may change dramatically.

No one can know what those changes will look like. In Western society, the response of art to a change in social conditions is never uniform and rarely obvious. And there is no guarantee whatsoever that art will rise to the occasion. Frivolous, decadent periods can produce brilliant art; serious times can produce pious bunk. If there is to be a profound change in art, however, its early harbinger will be impatience—even disgust—with the broad worldview that has sustained art during the past 40 years. Imagine Andy Warhol, his blond wig splashed over his pale face, watching the collapse of the south tower on television. What would Andy say? He would have to say, “Wow.”

The Warholian Wow—with its overlays of irony, satire, and kitsch—represents a brilliant response to a titillating culture of money and celebrity. But the deadpan cannot adequately take the measure of the dead. It’s insufficient to the task. In the aftermath of the bombing, the dominant values and concerns of the art world, chief among them irony in its many guises, may begin to erode. The metaphysical temperature of art, so cool and knowing for the past 40 years, may begin to rise. Of course, irony will remain essential to the modern mind—we cannot live without it and still call ourselves modern—but it may yield ground to warmer, more direct means of expression: Artists may want to send the arrow directly to the mark. The intellectual elaborations of the academy, spreading over the practice of art like vines on a tree, may grow burdensome. After the destruction of the World Trade Center, artists may want to escape from the fuss of the professors.



Checkered past: Alfred Jensen’s *Square XXI Growth* (1968).

The scale of the disaster may even provoke artists to take a larger view of the world—and, perhaps, a smaller view of themselves. In the past few decades, works of art have grown in size but diminished in effect: Artists have had few reasons, in a time of peace and prosperity, to resist the grandiose dreams of the narcissistic self. Given the slaughter, history itself may suddenly appear all too real, a weighty, visceral thing that can no longer be stylishly “appropriated”; the glibly apocalyptic may now cause feelings of revulsion. The obsession with “the marginal” in all its forms may also weaken somewhat, as energy focuses upon a renewed interest in the central issues of existence. And the common belief that there is no knowable reality, only various representations or systems of reality, may erode before the stark facts. Does “the truth” belong only in quotation marks? Or will that soon seem a nihilistic luxury? Cleverness may attract less admiration than it once did, and the crowlike fascination with shiny things—money, gossip, stylish smarts, the inventive inanities of popular culture—may become embarrassing. Surface may yield to depth, glitter to grit. There may even be less condescension directed at “the beautiful.”

Alfred Jensen
“Concordance,” at the Dia Center for the Arts, through 6/16/02.

Merely reversing a few fashionable ideas, however, won’t accomplish much. Any radical challenge to the established culture of art must come from young artists who are impatient with the present not just because they are testy but because they believe they can see the outlines of a new reality forming. Their work must not simply reject present platitudes but also find original shape for revolutionary—or, at least, freshly recovered—ideas about art, human nature, and the pressures of history. And where are those invigorating new ideas?

WHATEVER ITS EVENTUAL INFLUENCE UPON contemporary art, the destruction of the World Trade Center has already changed the art of the past: New Yorkers will bring a new perspective, for example, to Giacometti at the Museum of Modern

Photograph courtesy of PaceWildenstein.

Art and to Norman Rockwell at the Guggenheim later this fall. In the aftermath of the carnage, the lush mysticism of Alfred Jensen (1903–81)—one of the mad monks of postwar American art—becomes a joyful reminder of other realities. Jensen is an artist who insists upon order, but order of a special kind. He invokes the mysterious unities, the hidden codes of the cosmos. Largely self-taught, he had an almost physical relish for the ancient cosmologies, whether Mayan, Chinese, or Greek, and he created glowing pictures full of incantatory marks—checkerboards, wheels, numbers, reflections, arrows, words, dots. The selection of his work in **Concordance**, which Lynne Cooke has organized for Dia Center for the Arts, contains some of Jensen's largest and most ambitious multi-panel pictures. They look revelatory, ecstatically so, in the open daylight of Dia's galleries.

Jensen was quite clear in his own mind what his iconography meant. No doubt art historians will extract the literal meaning from his signs. But the strength of Jensen's art does not derive from such details. Instead, Jensen powerfully conveys the sensation of systems, the feeling of a theory. There is nothing arid or merely abstract in his work: His pictures have the otherworldly shimmer—but also the pungent physicality—of Russian icons or religious tribal art. It may even be important not to understand all the chapter and verse. A mystic must not explain all; otherwise, he risks diminishing the authority of the unknowable. Of course, the West is filled with moony-eyed people who would like to become shamans in the bush. But Jensen avoids that sentimental slop. No slavish admirer of other cultures, he brings together values that are painfully separated in the contemporary world. He is childlike: The colors are high-keyed, the surfaces doughy, the handwriting that of a conscientious 11-year old. But he is also sophisticated, a serious student of ancient systems and the color theory of Goethe. (His prescient pictures even seem to anticipate computer systems.) He is at once naïve and wise, modern and archaic, an artist who restores a sense of touch to a world that often seems sterile and abstract. His universe is handmade without being quaint. ■

THE BEST KEPT SECRET IN
NEW YORK IS IN NEW JERSEY

NOW!!
48 HOUR RECOVERY
[redacted]

Beyond Cosmetic Surgery ...
Suture Suspension Technique

In 50 minutes this "revolutionary" procedure creates a new youthful neck and jaw line without a facelift or visible incisions.

The Plastic Surgery Center International is a luxurious one of a kind comprehensive center.

Here surgery has become an art form, creating the most natural results possible.

PLASTIC SURGERY CENTER INTERNATIONALE

Vincent C. Giampapa,
M.D., F.A.C.S.

89 Valley Road, Montclair, NJ 07042
973-746-3535
v.giampapa@worldnet.att.net

www.youthfulneck.com
www.beautifullatina.com

Laser
Hair
Removal
Open
House

Thursday, October 11, 2001 • 6 pm
Beth Israel Medical Center
Phillips Ambulatory Care Center
10 Union Square East at 15th St., Suite 2A

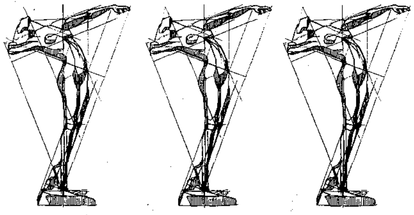
New laser technology provides a safe, convenient solution and is easier and more effective than waxing, electrolysis or other options. Beth Israel Medical Center offers laser hair removal performed by medical doctors. To learn more about how Laser Hair Removal can give you smoother, clearer skin, come to our **FREE** Open House, featuring a presentation by Bonnie Ross, MD, a dermatologist *and laser surgeon.*

The Open House is free but reservations are required. Call (212) 844-8817.

Continuum Health Partners, Inc.
Beth Israel
St. Luke's Roosevelt
Long Island College Hospital
NY Eye & Ear Infirmary

GRAMERCY PARK
MODERN
Mid Century Modern • Art Deco • Arts & Crafts Movement

100 select exhibitors selling 20th century furniture, objects & art, lighting, ceramics, silver, designer jewelry, Scandinavian & Italian glass, books, posters, prints & photography.



OCT. 5-6-7
Friday & Saturday 11-7, Sunday 11-5 • Admission $12
69TH REGIMENT ARMORY
Lexington Ave. @ 26th St., NYC
Stella Show Mgmt. Co. 212-255-0020
www.stellashows.com

TELEVISION JOHN LEONARD

Undercover Girl

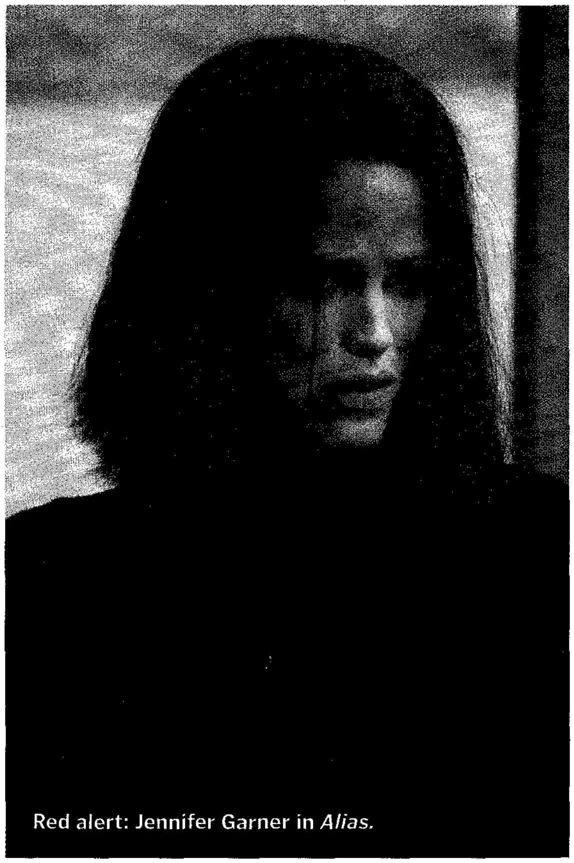
Spooks are in fashion this season as the networks unveil a raft of spy shows; *Alias*'s seductive Jennifer Garner may be the most fashionable of all.

WHAT THEY ARE PROBably wondering in networkland is whether the World Trade Center and Pentagon terror-bombings will be good or bad for the three new CIA shows. Good: There is every indication of more money for more spies in the immediate future, and fewer scruples about their behavior. Bad: Where was the intelligence we already paid for when we really needed it? Besides, who will want to watch a lot of play-acting so soon after the mangled steel and the broken bodies? That said, the new CIA show I enjoy the most, ABC's **Alias**, now has the trickiest wire to walk.

Alias
Sundays, starting September 30; 9 to 10 P.M.; ABC.

Law & Order: Criminal Intent
Sundays, starting September 30; 9 to 10 P.M.; NBC.

New York: A Documentary Film
Sunday, September 30, 9 to 11 P.M.; Monday, October 1, 9 to 11:30 P.M.; Channel 13.



Red alert: Jennifer Garner in *Alias*.

This is because *Alias*, unlike *The Agency* on CBS or *24* on Fox, plays with itself. Sydney Bristow (Jennifer Garner) thinks she's been working undercover for a secret division of the CIA ever since college. She periodically disappears from grad school to fly off in a red wig to locales like Hong Kong. But when her boyfriend winds up dead, she begins to wonder about her boss (Ron Rifkin) and her career choice (*Crouching Tiger, Bald Eagle*). She'll then discover that her very own exceedingly estranged father (Victor Garber) not only works for the same clandestine outfit she does but also works against it. So we are promptly plopped into deep-cover, double-identity, mole-in-a-hole counterspy games.

Moreover, for all its paranoid style, Freudian dynamic, and martial artsiness, there is as well a satirical insouciance about *Alias*, a sort of *Girl From U.N.C.L.E.* meets *Run Lola Run*, which was perhaps to be expected from J. J. Abrams, the executive producer who is also responsible for *Felicity*. And as *Felicity* depends on Keri Russell, so *Alias* depends on Jennifer Garner, a survivor of two failed series and *Pearl Harbor*. In a fantasy, it's necessary to have someone about whom to fantasize. And when Garner—a loose-limbed, big-grin wonder, part Julia Roberts with the dynamite dimples, part Angelina Jolie before she lost her sense of humor at Angkor Wat—backflips in shackles to crush the thorax of a Chinese communist sadist who has been messing with her perfect orthodontia, I am, like, awesomely smitten.

Whereas **Law & Order: Criminal Intent** will depend on our patience with the stutters, tics, and oddball cockings of Vincent D'Onofrio's busy head. As a Major Case Squad Kemo Sabe paired up with cupcake Tonto Kathryn Erbe, D'Onofrio is not merely a know-it-all with the Marlon Brando shakes, he also reads perp minds. This doesn't leave his boss, Jamey Sheridan, nor assistant D.A. Courtney B. Vance much to do but growl and shrug. Instead, we spend lots more time than has been usual with the *L&O* franchise inside those perp minds, as if nostalgic for *Columbo*. At least the Major Cases themselves—about an art-forgery tax scam, the murder of an abortion doctor, the buying of a pardon—are more interesting and less lurid than those on *Special Victims Unit*. But given the availability of so many *L&O*s on so many different days and nights of the week on so many different channels with so many different casts going all the way back to before Jerry Orbach, maybe it's time they got their own satellite dish.

TWO YEARS AFTER THE FIRST TEN HOURS OF **New York: A Documentary Film**, Ric Burns returns to public television with the last four and a half, "The City of Tomorrow" (1929 to 1945) and "The City and the World" (1945 to Rudy Giuliani). The likes of Robert Caro, Marshall Berman, Pete Hamill, and the splendidly opinionated historian of the city, Mike Wallace, return to remark on wonderful footage of Fiorello La Guardia and Robert Moses, Central Park and Harlem, the construction of the Triboro Bridge and the destruction of Penn Station. The usual impersonators—Philip Bosco, George Plimpton, Susan Sarandon, Eli Wallach—read from diaries and editori-

Photograph by Touchstone Television/Byron J. Cohen.

als. And we also hear from the sadly dead: Bella Abzug, Brendan Gill, Allen Ginsberg, Alfred Kazin.

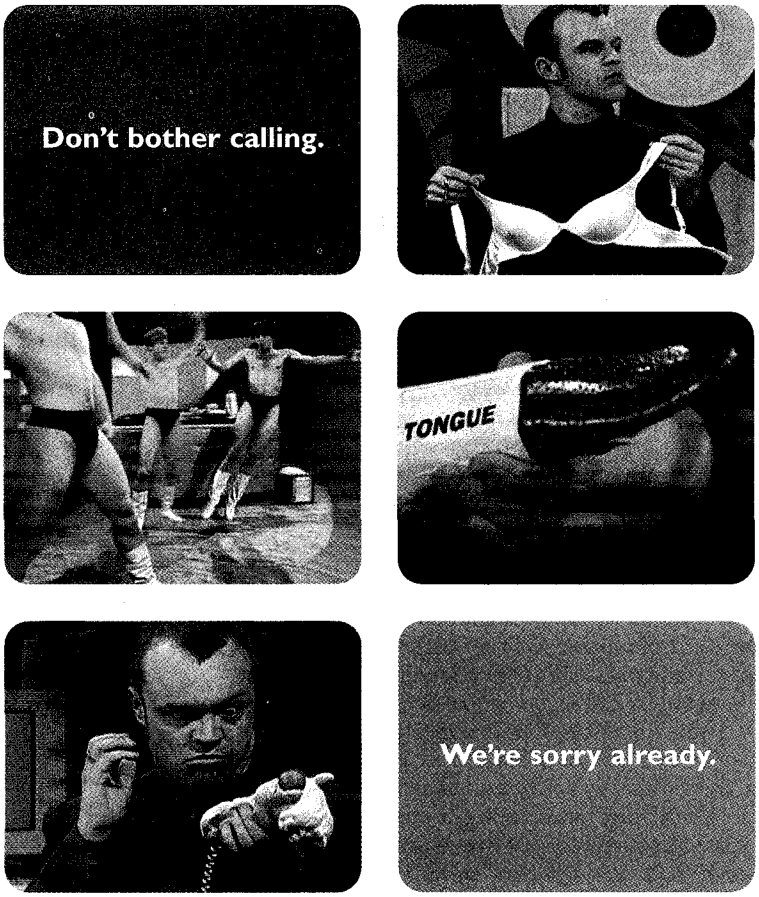
Once upon a time, before Masterbuilder Moses in his Port Authority fiefdom ordained the removal of entire neighborhoods to ease the flow of motor traffic unto gridlock and road rage, our streets were playgrounds for the children of the working poor. Just this grace note is enough to make *New York: A Documentary Film* the place this week to rest your grief.

TV Notes

The Oyster and the Wind (SEPTEMBER 29; 9 to 11 P.M.; Channel 13), Walter Lima Jr.'s film version of Moacir C. Lopez's novel about a possessive and tormented lighthouse keeper (Lima Duarte); his fierce, beautiful, and mystical daughter (Leandra Leal); a deranged young handyman (Floriano Peixoto); and what happens to them on their island is the gorgeous if overwrought highlight of this year's Cantos Latinos programming for Hispanic Heritage Month on public television. From Brazil, in Portuguese, with English subtitles that almost aren't necessary.

The Believer (September 30; 8 to 9:45 P.M.; Showtime), the Grand Jury Prize winner at the 2001 Sundance Film Festival, stars an astonishing Ryan Gosling as a young and argumentative yeshiva student who turns into a neo-Nazi skinhead, only to kill himself when the New York *Times* blows his cover. Written and directed by Henry Bean, co-starring Theresa Russell, Billy Zane, and Summer Phoenix, it was inspired by the true story of Daniel Burros, who was arrested in 1965 at a Ku Klux Klan rally and then revealed to have become a bar mitzvah in a synagogue in Queens. In an uncompromising movie full of scenes hard to watch, the hardest of all is a court-ordered "sensitivity-training session" in which the skinheads must talk to Holocaust survivors.

Secrets of Silicon Valley (September 30; 11:30 P.M. to 12:30 A.M.; Channel 13) is Alan Snitow and Deborah Kaufman's jaundiced view of the underbelly of the New Economy, where the immigrants, minorities, temps, and other serfs who actually assemble our computers can't afford to rent in Silicon Valley, have no say on dangerous conditions in the plants, and had better not try to organize. Meanwhile, we get to watch the Masters of the Tech Universe at play in a killer soapbox derby. ■


Don't bother calling.

TONGUE

We're sorry already.

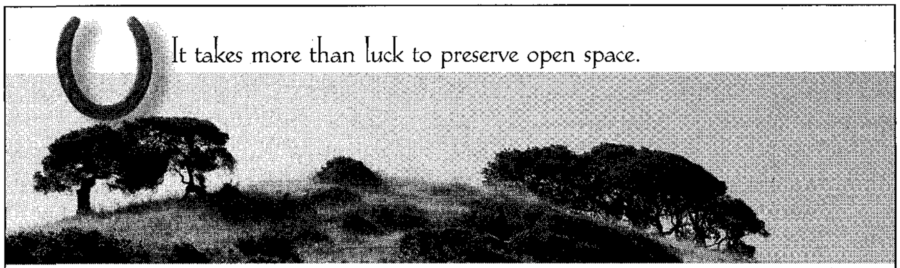
COMEDY

SO GRAHAM NORTON

Dead Funny Comedy: Thurs.-Sat. 8 pm-12 midnight/et

BBC AMERICA

ADVANCED VIEWERS ONLY


It takes more than luck to preserve open space.

It takes you.

Help ALC continue to preserve our nation's most threatened lands and waters.
Protect and restore our heritage — support ALC.

Call us at 415.403.3850
or visit us at **www.alcnet.org** — learn how you can help.

A non-profit organization.
456 Montgomery Street, Suite 1450
San Francisco, CA 94104

AMERICAN LAND CONSERVANCY

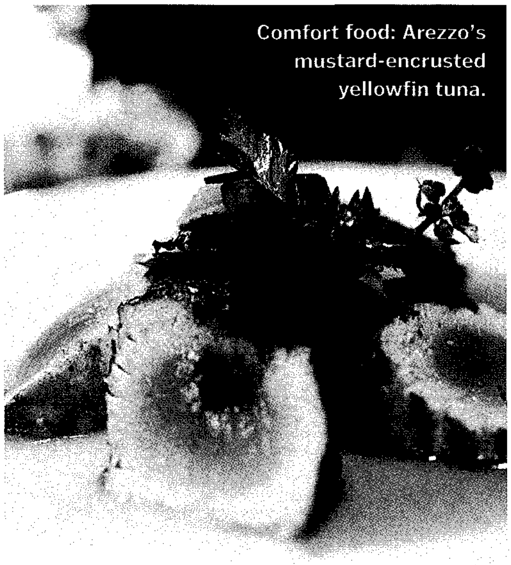
RESTAURANTS HAL RUBENSTEIN

Emergency Rooms

Rudy told him to go out to dinner, so he did: at two home-style Italian restaurants where the pastas and chops can soothe the weariest soul.

IN NINETEEN YEARS OF REVIEWING restaurants, it had never happened. But two weeks ago, I lost my appetite. Worse yet, it suddenly felt frivolous—make that absurd—to bitch about a lack of sorrel in the soup. But the mayor commanded us to go out, frequent restaurants, resume our lives, spend money, and only a fool argues with a hero, so out we went, in search of a good meal.

It wasn't easy. Calls to cafés went unanswered or straight to voice mail. Those who did pick up were disappointed it wasn't the voice of a purveyor—they were running out of food. And our earnest waiter at the valiantly coping restaurant Above in the Times Square Hilton ran out of English. But then, he was normally the busboy.



Comfort food: Arezzo's mustard-encrusted yellowfin tuna.

Everyone around town constantly apologized for not being at their best. On a purely professional level, perhaps. But as if I needed any more proof that now was not time to keep score, I opened the door to **Arezzo**, and remained holding it for tray upon tray of pasta being loaded for shipment to Chelsea Piers. It's a mark of the unassuming nature of this new restaurant that no one made further mention of the good deed. Instead, the owners were more eager to direct my attention to the acoustical ceiling and upholstered chairs they had just installed. Because the chef, Margherita Aloi, is one of the original trio of mamas from Le Madri, Arezzo opened with a boisterous following. On our first visit, right after the restaurant debuted, we felt like we'd been given the best table on the Roosevelt Island Tram.

But the folks at Arezzo have been quick to make changes. Not only is the sound level and seating more comfortable but the menu keeps edging toward a clean simplicity. An almost bare-bones salad of romaine lettuce has a tongue-clacking blast of fresh anchovy dressing. Lobster-and-king-crab salad employs a rustic whole-grain mustard dressing to bind the seafood to the raw flavors of celery, radish, and peppers. Golden focaccina, pocketing a velvety paste of robiola cheese, spinach, and truffle essence, is a luscious beginning to an evening. Both the carpaccio and the tomato, mozzarella, and pesto salad are fine, but they suffer from the timidity that infuses the pallid lunch menu. It's much more fun to attack the pastas—spaghettini with mussels, shrimp, and clams in a briny red-pepper-flecked tomato base, handmade cavatelli topped with a sweet- and hot-sausage ragù, plus a favorite for anyone harboring guiltily pleasurable memories of Chef Boyardee: a meat ravioli with bolognese sauce.

These three steaming bowls—along with the grilled rib-eye steak, and a tender Australian lamb swathed in goat cheese with mashed potatoes—are the kind of culinary comfort you need at a time like this. Eating them, you feel as if someone you trust has placed his hands on your shoulders and whispered, "Relax." And who gives a crap if it ain't lean, or cuisine? Because you're smiling.

Arezzo
46 West 22nd Street
(212-206-0555).

Centolire
1167 Madison Avenue
(212-734-7711).

Uptown, where the air stayed cleaner (though the people are equally unnerved), Pino Luongo has stopped going *pazzo* long enough to open a sensible, original, and often highly satisfying restaurant. On an incredibly dull stretch of upper Madison, **Centolire** is attempting the almost unthinkable: serving big-assed, full-throttle Tuscan dishes to a neighborhood that generally gravitates toward Italian cuisine lite. The sight of glazed russet crocks bearing chunky chicken scarpariello, steamy bowls of cioppino, and baked calamari gives an unexpected pleasure. Luongo and chef Marta Pulini are hedging their bets, though—many of their dishes would skyrocket with just that extra smack of peppercorns, capers, or garlic. If the whole menu had the boldness of the oven-dried cherry tomatoes in the spaghetti with spicy lobster, Centolire might wake this street up.

But there are quite a few energy boosters: rich, dense artichokes, roasted Roman-style; the fragrant, herb-scented, baked orata; an appealingly sweet tomato-based seafood stew. Grilled lamb chops marinated in a brash lemon zest are excellent. But the dish guaranteed to give you strength and your money's worth is Centolire's dazzlingly good dry-aged rib-eye steak.

Any restaurant feisty enough to pull off a dessert of caramelized eggplant swirled around chocolate belongs in this town, even if it's located on Snooze Avenue. So go there and take the neighbors. And wake up your spirit. You owe it to them, and to us. ■

Arezzo, Lunch, Mon.-Fri. 12-3 P.M.; dinner, Mon.-Wed. 5:30-11 P.M., Thurs.-Sat. to midnight. Appetizers, $10.50-$14; entrées, $24-$34. All major credit cards.

Centolire, Lunch, Mon.-Fri. 11:30 A.M.-4 P.M., Sat.-Sun. 12-4 P.M.; dinner, Mon.-Sat. 6-11 P.M., Sunday to 10 P.M. Appetizers, $8-$12.50; entrées, $24-$36. V, MC, AE.

Photograph by Patrik Rytikangas.

special advertising section

Weddings

FALL 2001

Dream Weavers

Getting married to your one and only is a dream come true. It is the celebration that marks the beginning of a lifetime together. New York is home to wedding specialists who are dedicated to turning your visions into reality. Within these pages, we will feature the purveyors of fine stationery to set the stage with custom invitations, dress designers to create one-of-a-kind bridal looks, swinging bands to rock the party, jewelers to dazzle you with personalized symbols of your love, beauty pros to make you gorgeous, bridal registries to feather your nest, plus wedding planners and reception sites to bring all the players together to make this the wedding of your dreams.

BEVERLY HOOD ALLEN creative services director CHRISTY CASAMASSIMA editor
BOLLE DESIGN creative LORY CONKLIN research ANNE STERNHEIM writer

A Vision in White

When all eyes are on the bride, these designer dresses will not disappoint

KLEINFELD

Kleinfeld (8202 Fifth Ave., Brooklyn, NY, 718-765-8500) believes that the day a bride selects her wedding gown should be as memorable and as enjoyable as the day she wears it. That's why Kleinfeld has had the reputation, for over 60 years, as being America's finest bridal salon. Located just 10 minutes from Manhattan, Kleinfeld offers the largest selection of exclusive European and American designer wedding dresses in its beautiful European-style salon.

At Kleinfeld, the incomparable personal service begins the moment the bride steps through the doors of the legendary salon, until the moment she walks down the aisle and says "I do." "Our goal is to turn a bride's wish into her wedding dress," says Mara Urshel and Ronnie Rothstein, owners of Kleinfeld, who are in the salon every day, consulting with brides and their families. (They even give the brides their private home telephone numbers.)

Every bride is personally assigned a bridal consultant/stylist and a team of fitters, seamstresses, beaders, and embroiderers, who will properly advise the bride to make the perfect selection and who will customize the dress to the bride's exact specifications.

Simon & Schuster Fireside is publishing a major bridal book, *How to Buy Your Perfect Wedding Dress*, written by the owners of Kleinfeld, and will be in stores this January 2002.

The Bridal Garden

GOWN: ULLA-MAIJA PHOTO: RICK BARD

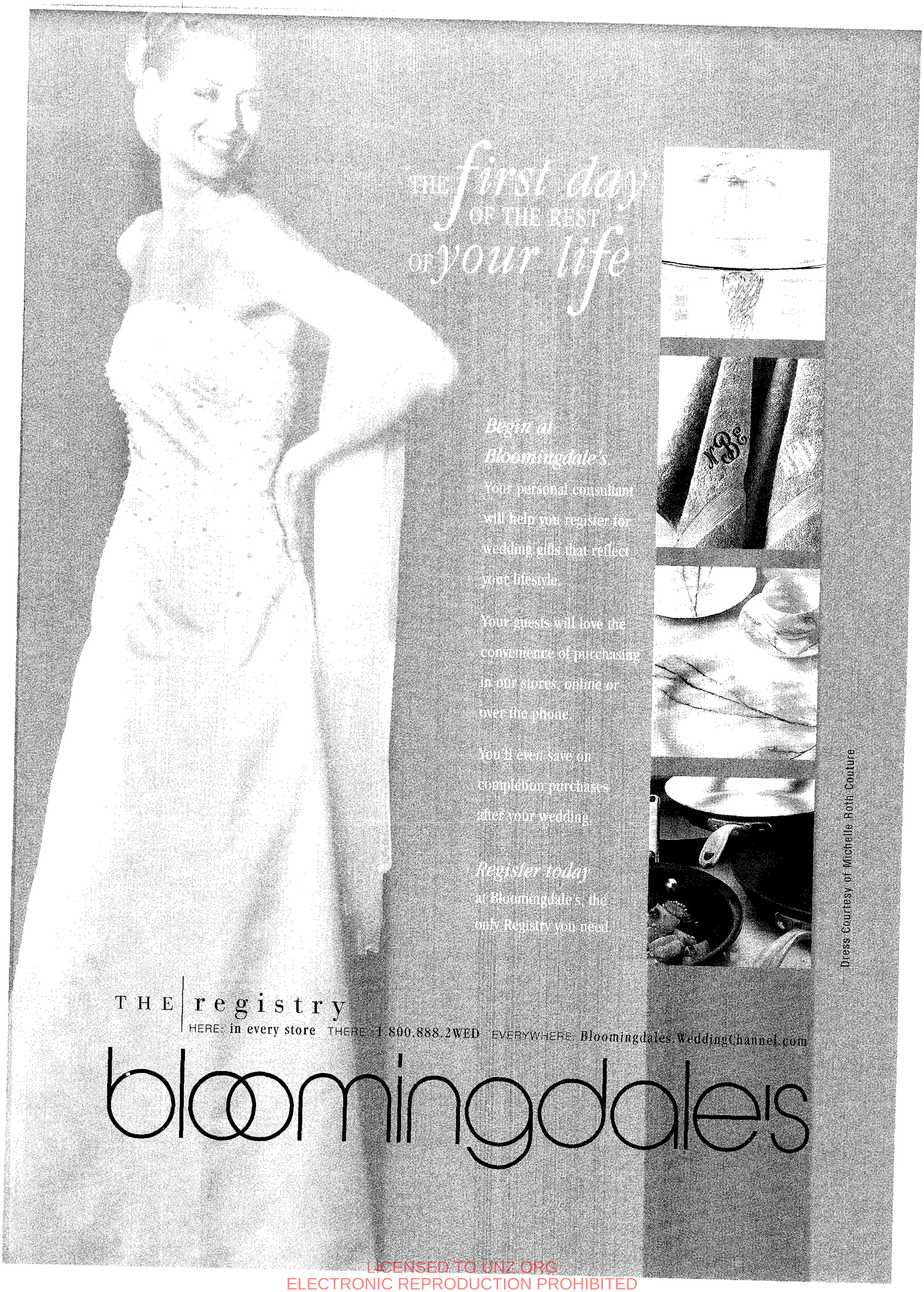
Kleinfeld

THE BRIDAL GARDEN

The Bridal Garden (122 E. 29th St., 252-0661) makes it easy for New York brides to be both stylish and charitable. Purchase a donated couture or a designer wedding gown from such noted designers as Ulla-Maija, Vera Wang, Amsale, and One of A Kind Bride for a fraction of the original price. Most of the dresses have never been worn. All proceeds go to Sheltering Arms Children's Service, which has been helping disadvantaged children since 1823. What's more, when you donate a wedding gown to The Bridal Garden you will receive a tax deduction for your good deed. Call for an appointment.

BRIDE 2 CHOOSE

For an intimate, one-on-one shopping experience, call Bride 2 Choose (262 W. 38th St., Suite 1701, 764-3040; www.Bride2Choose.com) for an appointment. Owner/designer Bernadette Pleasant warmly welcomes customers into a cozy, elegant penthouse atelier comfortably appointed with plush sofas and large antique mirrors. Over tea, Bernadette talks with clients to obtain a complete idea of what each bride truly desires in a gown. The Bride 2 Choose selection includes wedding fashions by such well-known



THE *first day* OF THE REST OF *your life*

Begin at Bloomingdale's. Your personal consultant will help you register for wedding gifts that reflect your lifestyle.

Your guests will love the convenience of purchasing in our stores, online or over the phone.

You'll even save on completion purchases after your wedding.

Register today at Bloomingdale's, the only Registry you need.

Dress Courtesy of Michelle Roth Couture

THE | registry
HERE: in every store THERE: 1.800.888.2WED EVERYWHERE: Bloomingdales.WeddingChannel.com

bloomingdale's

designers as L'Ezu Atelier and Cristina Arzuaga, as well as labels available exclusively here in New York from Paloma Blanca, Rena Koh, Rahmanian, and Avine Perucci. "We also custom-design gowns," explains Bernadette. "Our customers are looking for rich fabrics, a flattering silhouette, and superb craftsmanship." Headpieces, veils, shoes, gloves, handbags, and flower girl dresses are all available.

BRIDE'S BEST FRIENDS

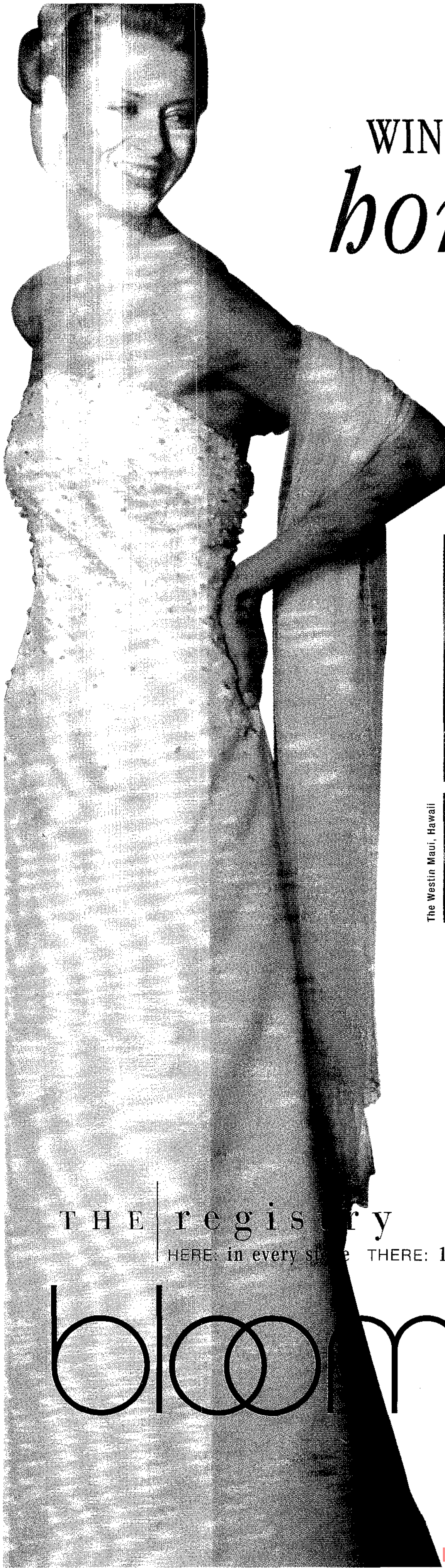
Your bridal party will get the special attention it deserves at Bride's Best Friends (11 E. Palisade Ave., Englewood, NJ, 201-541-1333). Co-owners Ilene Rauch-Negri and Elizabeth Schwartz-Fisher have put together a stylish and contemporary collection that will make everyone in your bridal party happy. Mix and match separates by Vera Wang, Jim Hjelm, and Nicole Miller give the bridal party fashion flexibility and choice as never before. Grand occasion ball gowns and dresses with trains are also in demand. For spring and summer, platinum, Champagne, and lavender hues reign while hot fall colors are gold, bronze, merlot, and charcoal. In addition, there is a large selection of flower girl and junior bridesmaid dresses from Vera Wang and maternity bridesmaid fashions from Nicole Miller. Call for a personal shopping appointment. Just minutes over the George Washington Bridge, Bride's Best Friends' New Jersey location means no sales tax.

Great Gifts for The Bridal Party

Some things never change. For one, the familiar cry of brides-to-be: "I have no idea what gifts to get my Wedding Party!" Try these personalized and creative gifts that reveal your considerate nature—and protect you against any *backlash over the dresses.*

- Stylish, beaded purses in varied colors and designs—a personalized addition to matching bridesmaid dresses
- Customized make-up palettes with lipstick, shadows, and blush, featuring cosmetics suggested by your wedding make-up artist
- Custom stationery, such as notecards with monogramming. If you're feeling flush, include a silver pen
- Unique and elegant key chains (most top-line leather manufacturers make them) with engraved initials—a useful trinket that never goes out of style
- A mini spa package: For the groomsmen, a facial, a haircut, or an executive shave; for the bridesmaids, a French manicure or Paraffin pedicure
- Aromatherapy candles and bath salts—a relaxing personal indulgence
- A pair of concert tickets or a certificate to an acting or dance class—to keep the fun spirit of your wedding alive well after the big day

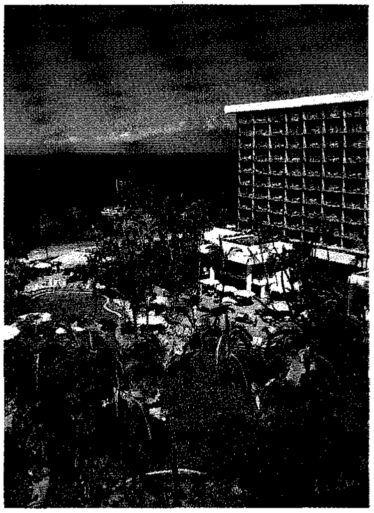
– Lindsay Davis



WIN* AN *enchanted honeymoon* IN HAWAII

To enter, tell us about your enchanted moment
when you realized your significant other was "the one." Begin by registering at Bloomingdales.WeddingChannel.com or the Bloomingdale's nearest you. Then write up to a 200-word essay about it.

We'll award the couple with the most enchanting story a romantic 10-day honeymoon at The Westin Maui in Hawaii. Airfare is provided by American Express®.



The Westin Maui, Hawaii

Because every couple's story is special,
we're offering all Bloomingdale's to-be-weds an exclusive discount on a honeymoon at participating Starwood Hotels and Resorts.† Couples must register during the contest period and use their American Express Cards®. Amenity-filled packages include spa treatments, complimentary dinners, and more.

AMERICAN EXPRESS ®

STARWOOD

For more information, call Starwood at 800.782.9488 and mention code EXPERR.

BLOOMINGDALE'S.
The only Registry you need.

Dress Courtesy of Michelle Roth Couture

THE registry
HERE: in every store THERE: 1.800.888.2WED EVERYWHERE: Bloomingdales.WeddingChannel.com

bloomingdale's

* Entries must be received by November 8th, 2001. No purchase necessary. Restrictions apply. For official rules, visit Bloomingdales.WeddingChannel.com or one of our stores. † Participating hotels include Westin Hotels and Resorts, Sheraton Hotels and Resorts, the Luxury Collection, and W Hotels. Minimum 3-night stay required; 14-day maximum stay. Offer valid at Starwood-Hawaii hotels and is subject to availability and blackout dates. All activities may not be available and vary by hotel. Travel must be booked by May 31st, 2002, and travel completed by December 15th, 2002.

A Gift of Love

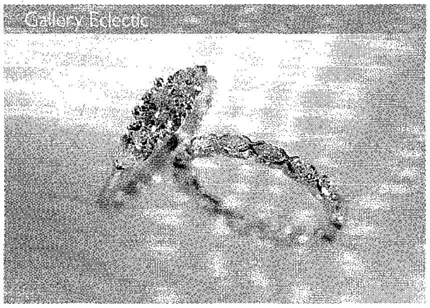
Engagement rings and wedding bands are enduring symbols of love and devotion

The Diamond Co.

THE DIAMOND CO.

"At The Diamond Co. (62 W. 47th St., Suite 1208; 819-0336 or 1-888-825-1233 preferably by appointment; www.thediamondco.com), our mission is to create a dream piece for every couple that walks in our door," states vice president Adam Levy. "Every ring is custom-designed to the wishes of the clients. As a manufacturer, we offer much greater selection, pricing, and quality control than a traditional retail environment." Before deciding on a ring style, brides and grooms are shown loose diamonds, so they may clearly distinguish each stone in terms of cut, color, clarity, and carat. Once they have decided on the stone, they select the mounting.

The Three Stone Ring's popularity as an engagement ring continues. Round, emerald, princess, oval, and radiant-cut diamonds are often used as the large center stone while half-moons, bullets, trapezoids, and ovals flank the center stone on either side.


Gallery Eclectic

GALLERY ECLECTIC

Visit Gallery Eclectic (43 Greenwich Ave., 924-4314; 27 Main St., Southampton, NY, 631-287-0463), for engagement rings and wedding bands simply unavailable elsewhere. Catherine Angiel's distinctive pieces and custom designs are sold in only in her Manhattan and Southampton galleries. "Our clients look for jewelry that is elegant, artistic, and timeless," remarks Catherine. Gallery Eclectic designs possess a finesse and sophistication that the new "Promise" line captures. The engagement ring – a round center stone flanked on either side by a pear-shaped diamond – is paired with an eternal marquise diamond wedding band. Both are available in 14K white gold or platinum. The band looks fabulous on its own or stacked with the engagement ring.

Stardust Antiques

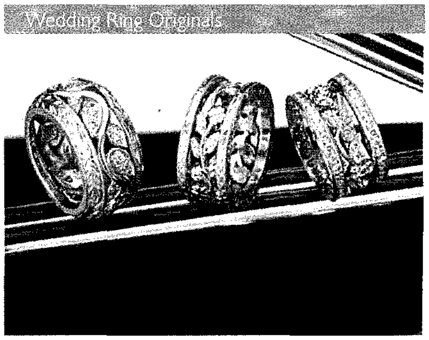
STARDUST ANTIQUES

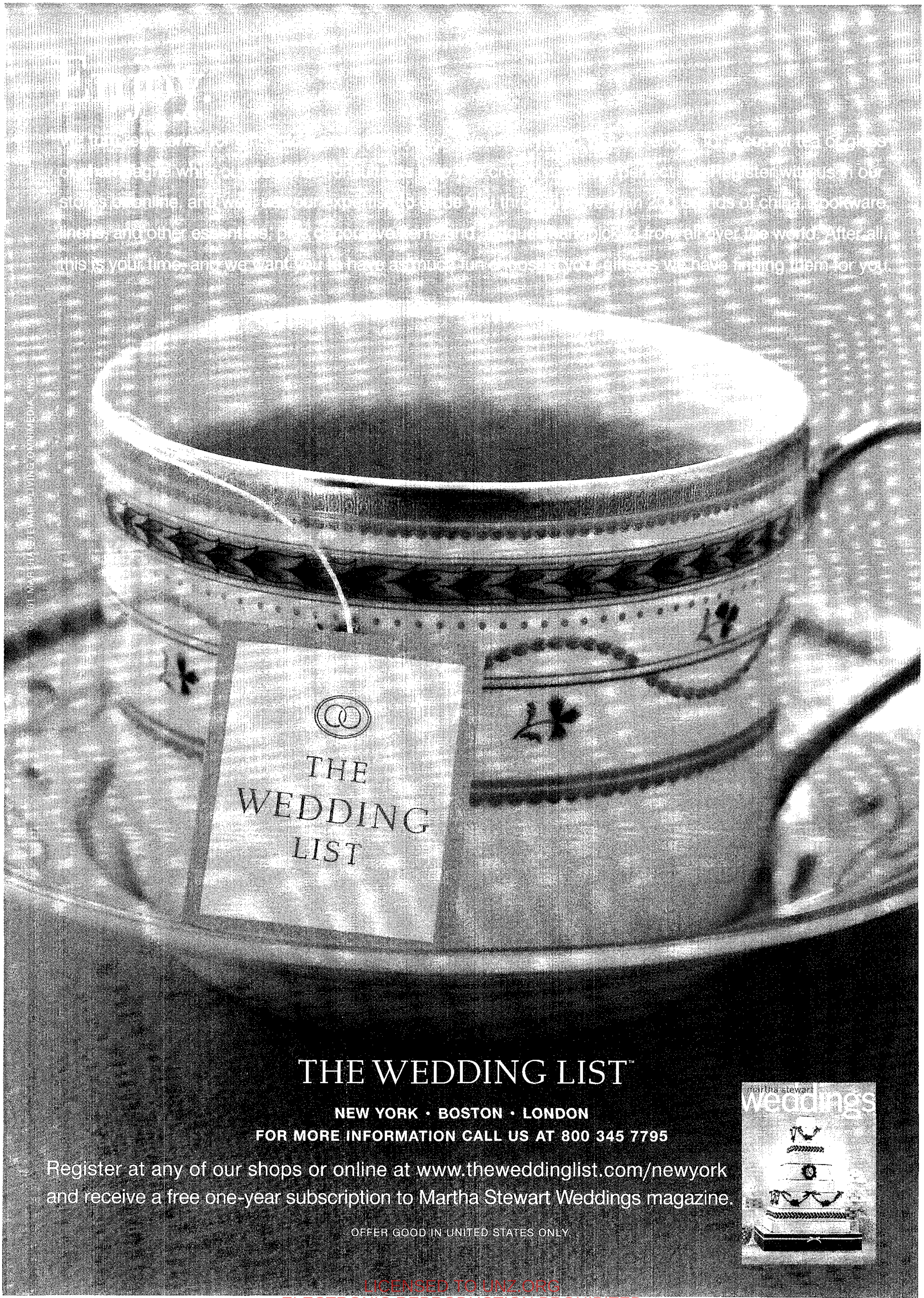
With antique wedding rings hotter than ever and yet harder to find, Stardust Antiques (38 Gramercy Park on 21st Street, 677-2590; www.stardustantiques.com) remains the city's top source for vintage, one-of-a-kind rings with quality diamonds and unrivaled craftsmanship. "Many brides want the romance and handmade elegance that only antique rings possess," reports Ken Gold, owner. With a selection that spans the turn of the century through the 1920s, brides may choose from the lovely 18K white-gold styles with lots of delicate filigree or the classic platinum Art Deco look noted for round diamonds in a square setting. Actress Charlize Theron recently wore a stunning Art Deco diamond ring from Stardust Antiques in Woody Allen's *Curse of the Jade Scorpion* (pictured here).

WEDDING RING ORIGINALS

"A wedding band should be as unique as each couple. That's why every band is made to order," according to Mel Krumholtz of Wedding Ring Originals (674 Lexington Ave., 751-3940 or 1-800-522-1175 outside NYS; www.weddingrings.com). With over 2,000 styles – from Victorian to ultramodern – couples will find the process fun and exciting.

The vine-motif wedding bands appeal to couples who love the vintage and the contemporary looks found at Wedding Ring Originals. Brides may combine any of five distinct vine motifs with any 10 edges – antique, smooth and rounded, rectangular, or studded with diamonds or other stones – for totally different looks. Combine white, pink, yellow gold, and platinum for a ring that marries old and new traditions.


Wedding Ring Originals



Enjoy.

[illegible] a cup of tea or glass of champagne while [illegible] Register with us in our stores or online, and [illegible] our expertise to guide you through more than 200 brands of china, cookware, linens, and other essentials, plus [illegible] picked from all over the world. After all, this is your time, and we want you to have as much [illegible] as we have finding them for you.

THE WEDDING LIST

THE WEDDING LIST™

NEW YORK · BOSTON · LONDON

FOR MORE INFORMATION CALL US AT 800 345 7795

Register at any of our shops or online at www.theweddinglist.com/newyork and receive a free one-year subscription to Martha Stewart Weddings magazine.

OFFER GOOD IN UNITED STATES ONLY

© 2001 MARTHA STEWART LIVING OMNIMEDIA, INC.

You will receive an
in-depth education
in Diamonds

As well as saving
lots of money
by buying direct

The Diamond Co.
Diamond cutters and fine jewelry manufacturers since 1968
New York City
Call for a free brochure and our
"Guide To Buying Diamonds"
1-888-825-1233 212-819-0336
www.thediamondco.com

LARGEST
SELECTION
OF UNUSUAL
WEDDING RINGS
From our Modern Diamond Collection
Unique designs in Platinum, 18kt. & 14kt.
MAKES A PERFECT GIFT
ONLINE CATALOG
WWW.WEDDINGRINGS.COM
WEDDING RING
ORIGINALS
674 Lexington Avenue (56th Street)
New York, NY 10022
1-800-522-1175 In NYS 212-751-3940

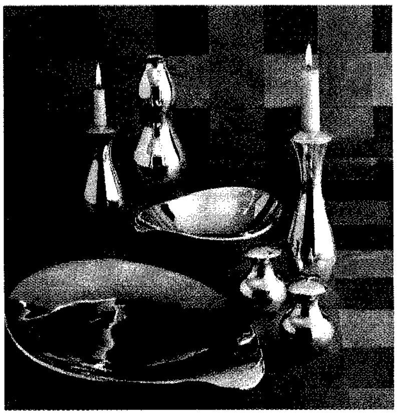
Registry Primer

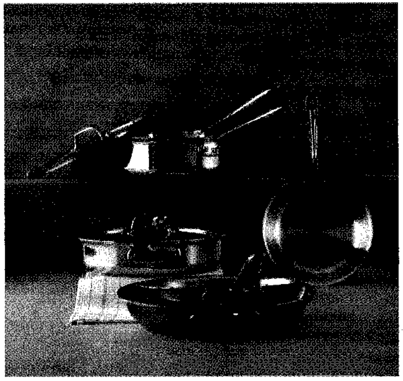
The pros at Bloomingdale's make registering a pleasure

BLOOMINGDALE'S

"Gone are the days when bridal registries were limited to tableware and kitchenware. Today's couples are making lifestyle choices together for many rooms in their new homes," explains Pamela Tooke, director of The Registry at Bloomingdale's (1000 Third Ave., New York City store registry: 705-3340; toll free 1-800-888-2WED; 22 stores nationwide with The Registry;www.bloomingdales.weddingchannel.com). "The store's highly trained bridal experts will show couples a staggering array of items for the kitchen, dining room, master bedroom and bath, and even luggage. They will also educate them on interpreting new design trends into their home choices with confidence," she adds.

Service, ease, and expertise are the hallmarks of The Registry at Bloomingdale's. Once the initial selections have been made, couples may make changes by phone or online. Guests may shop online, via the 800 number, or in person. Bloomingdale's Completion Program offers registered couples the opportunity to receive a 10 percent discount on all registry items they purchase for six months following the wedding.





PHOTOS THIS PAGE: MARK FEASTER; STYLING: MARINA MALCHIN

Home design tips and trends from Pamela Tooke, Director of The Registry at Bloomingdale's:

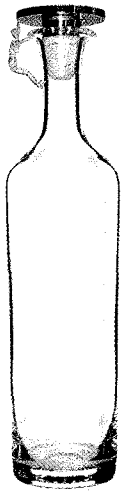
STYLE AND COMFORT
"Table settings should reflect your personality and style and make your guests feel at home. Today's mix and match tableware patterns means your table can have different looks for various occasions."

THE FASHIONABLE HOME
"Achieving a stylish home today is easier than ever. Dress your bed, bath, and table with home fashions from leading designers including Calvin Klein, Waterford, and Ralph Lauren."

COOL CLASSICS
"White is still a best-selling color for both everyday and formal china. It's easy and fun to accessorize white china for different table looks. Simple and elegant everyday glassware is a top seller while cut-glass goblets and wine glasses are popular for more formal occasions."

STORAGE IDEAS
"If your home is short on storage space, stack your china in wicker hampers with covers, using plate savers to avoid breakage. Use the wicker hampers as decorative items or side tables."

Bloomingdale's



LINKS
LONDON

Large Crystal Decanter with Sterling Silver Cork $370

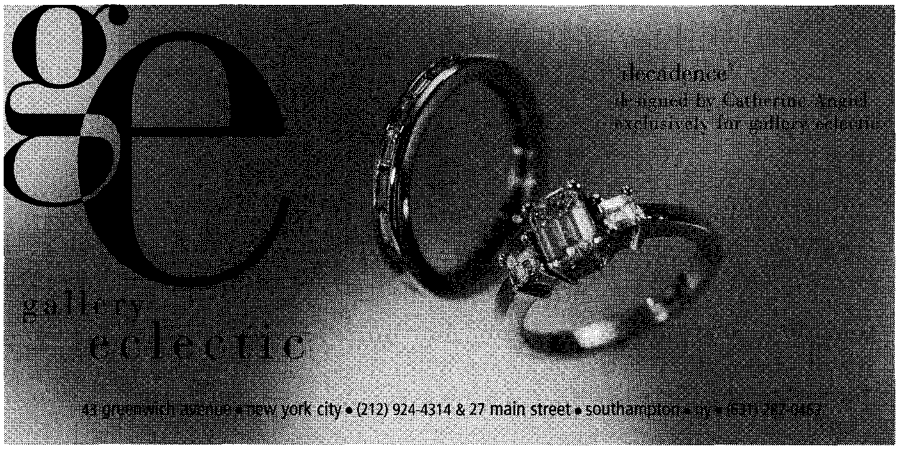
WE HAVE THE PERFECT GIFT

Please visit us at 535 Madison Avenue, New York or telephone 212 588 1177 for a catalogue
Business Gifts call 212 588 0660
Buy online at www.linksoflondon.com
LONDON NEW YORK PARIS HONG KONG DUBAI

ENGAGING
STARDUST ANTIQUES

Fine old platinum engagement rings and wedding bands at fine prices.

38 Gramercy Park (21st Street)
212.677.2590
www.stardustantiques.com



ge
gallery eclectic

decadence
designed by Catherine Angiel
exclusively for gallery eclectic

43 greenwich avenue • new york city • (212) 924-4314 & 27 main street • southampton • ny • (631) 287-0467

Golden Gifts

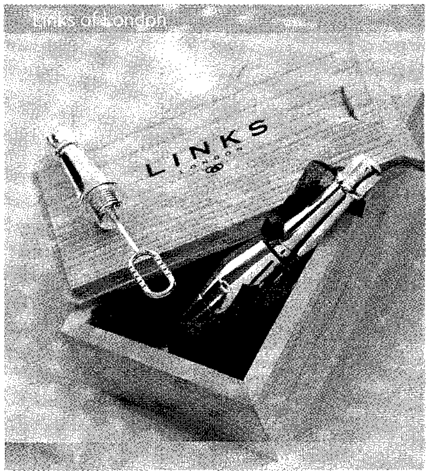
A treasure-trove of tasteful gifts for the happy couple

LINKS OF LONDON

For wedding gifts that are witty, whimsical, and utterly charming, shop Links of London for unique heirloom quality sterling silver frames, jewelry, and home accessories. (535 Madison Ave., 588-1177; 200 Park Ave.; www.linksoflondon.com). Smartly designed and beautifully wrapped, every gift from Links of London is an exceptional treasure.

One of the newest items is a silver-plate bubble blower shaped like a miniature Champagne bottle that can be engraved with the name and date of the wedding couple. Nestled in a wooden crate, the Champagne bubble blower makes great table or bridal party gift.

Consult the new in-house designer at Links of London for custom sterling silver or silver-plate wedding gifts, centerpieces, jewelry, or vases. And this October, visit the newest Links of London at 200 Park Avenue.



Home Sweet Home

Make your new home together a reflection of your styles

THE WEDDING LIST

Whether you visit The Wedding List (29 E. 73rd St., 988-6166 or 1-800-345-7795; www.the wedding list.com) shops in New York, Boston, London, (and soon San Francisco), click on the Web site or phone the toll-free number, your wedding registry experience is destined to be fun, informative, and easy. Your guests will find giving equally convenient since they may shop in person, online, or by phone. A wide array of merchandise, personal service, and expert professional consultants make shopping and registering with The Wedding List a sheer pleasure.

"Wedding registry today is all about setting up your new home. The Wedding List is one-stop shopping for all the couple's needs," explains Gregg Renfrew, founder of The Wedding List. "We feature over 200 well-known brands across a broad spectrum of home categories. China, flatware, crystal, bed and bath linens, are only part of the story. We also stock everything for the bar and barbeque, picture frames, and even croquet sets." The Wedding List now offers an even more comprehensive selection since

B2C
BRIDE 2 CHOOSE 262 West 38 Street #1701 NYC 212/764-3040

LOSE WEIGHT
WITH HYPNOSIS &
TRANSFORM YOURSELF!

Our unique mind/body programs can
CHANGE YOUR LIFE.

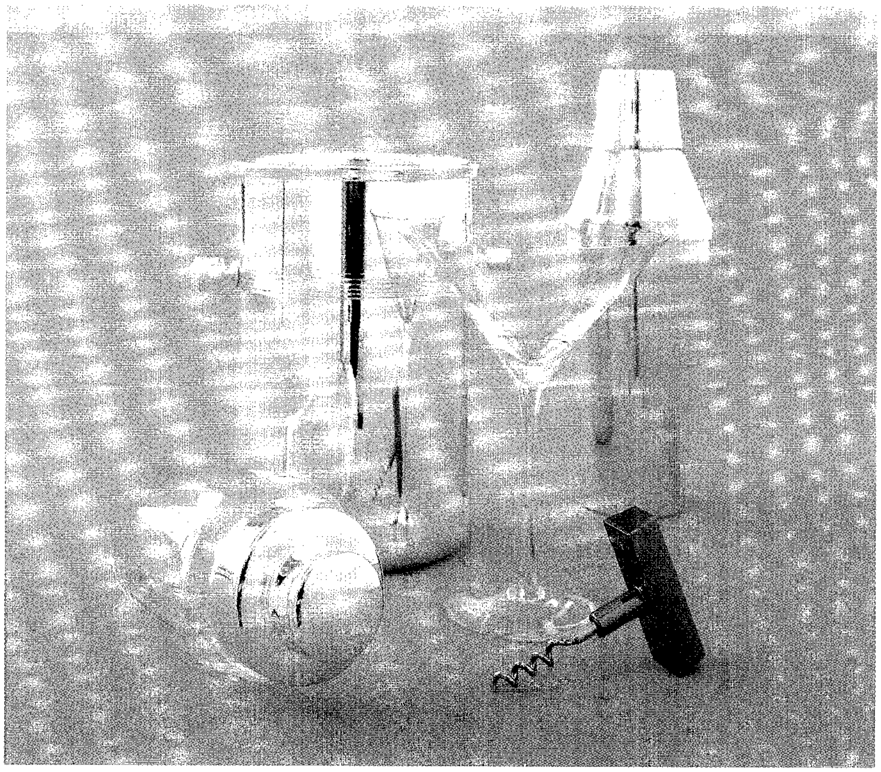
Achieve and maintain your ideal weight, eliminate stress, or try our personal empowerment series to increase self esteem and motivation. One on One success coaching, hypnosis and behavior modification.
TAP INTO YOUR POWER TO CHANGE AND ACHIEVE A FEELING OF WELL BEING AND HAPPINESS.

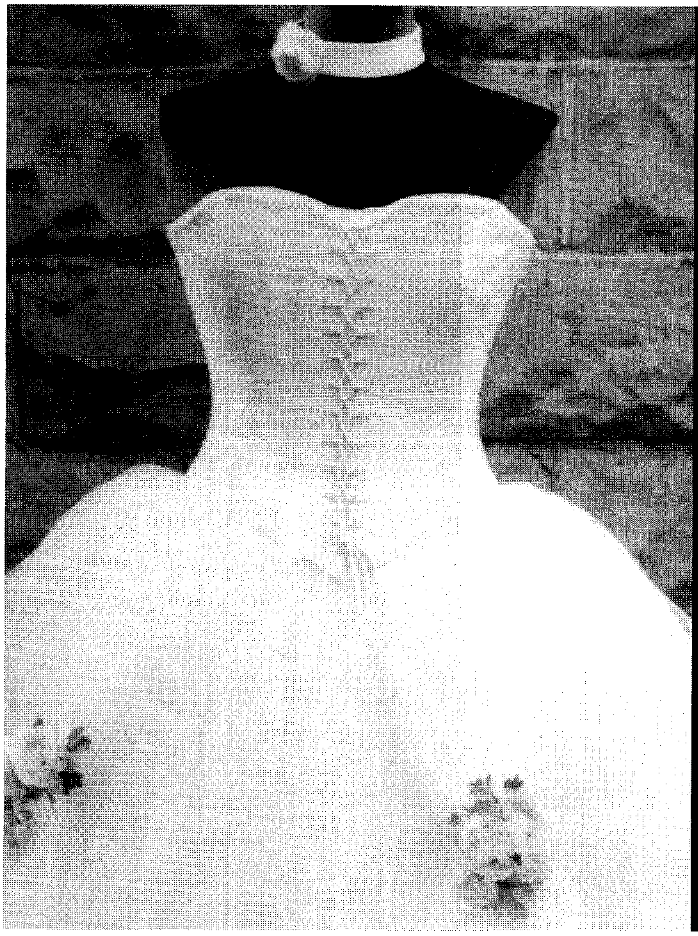
Skyler Madison Wellness Center
THE MIND/BODY APPROACH TO WEIGHT LOSS™

515 MADISON AVE @53rd STREET
212-832-0707
www.skylermadison.com

being acquired by Martha Stewart Living Omnimedia last March.

A visit to the Manhattan location is like stepping into a beautifully-designed townhouse. Merchandise is arranged in real-room settings. Professional consultants will guide you through the selection process in a relaxed, personal manner. Speak with online registry consultants Mon.-Fri. from 9 a.m. to 6 p.m. View, add, and make changes to your registry on the Web site anytime. The Wedding List helps brides and grooms cut down on the grueling return process. Couples are sent gift notifications each time a gift is purchased, instead of shipping each one. Prior to shipping, couples view their registry to see how many items have actually been purchased. They may then make any changes. All gifts are then sent at the same time.





GET THE
ROYAL
TREATMENT

Only 10 minutes from Manhattan to the largest selection of exclusive European and American designer wedding dresses on earth...where we will treat you like a princess.

Kleinfeld

Brooklyn, New York | By Appointment Only
Telephone 718.765.8500 | www.kleinfeldbridal.com

ModernBride.com

love~
celebrate your commitment

Planning

With ModernBride.com you'll discover the tools, ideas and answers

one detail at a time.

Shopping & Gift Registry

Honeymoon & Travel

you need to plan the perfect wedding – online for your convenience.

ModernBride.com is affiliated with the Modern Bride Group, the World's Largest Bridal Company.

ELECTRONIC REPRODUCTION PROHIBITED

ONLY A WOMAN WHO HAS SUFFERED WITH THINNING HAIR COULD HAVE CREATED A METHOD THIS AMAZING.

You're going to love LeMetric. Through years of research and development I have created the only customized method of hair replacement exclusively for women, using natural, high quality hair you can do anything with. Wash it, style it, blow it, color it, swim in it. Live in it and enjoy a lifestyle you never dreamed possible. My salon offers the ultimate in privacy and exclusive service.

Discover LeMetric. It will change your life. I know it changed mine.

AS SEEN ON "GOOD MORNING AMERICA"
LeMetric Hair Center - 124 East 40th Street -
Suite 601 - New York - NY - 10016
Telephone - 212-986-5620 or 1-800-217-9052
Facsimile - 212-986-5614 or
visit our website at www.lemetric.com

Captured Moments

Preserve your precious memories of the big day

FRED MARCUS PHOTOGRAPHY & VIDEOGRAPHY

"Our albums create two unique looks for your wedding by combining black-and-white photojournalism with traditional color photography," explains Andy Marcus, president of Fred Marcus Photography & Videography (245 W. 72nd St., 873-5588; www.fredmarcus.com), the photographer recommended by both the Pierre and The Plaza hotels. After 60 years in the business, Fred Marcus Photography continues to innovate. In addition to proofs, Fred Marcus Photography now offers brides and grooms photo magazines with all the images taken on their wedding day. Couples, their family, and friends can now order photos online and e-mail different images to one another. Wedding videos in the VHS or DVD formats are also available.

SARAH MERIANS PHOTOGRAPHY & COMPANY

Sarah Merians Photography & Company (104 Fifth Ave., 4th floor, 633-0502; www.sarahmerians.com) will creatively capture your special day with photographs designed to exceed your expectations. "Select from 13 staff photographers, each offering a distinctive style, ranging from portraiture to photojournalistic," states Merians, herself an accomplished photographer. There is a wide assortment of photo-album styles ranging from the most traditional to those that resemble the finest, high quality coffee-table books. Password-protected photos may be viewed and purchased online after the wedding.

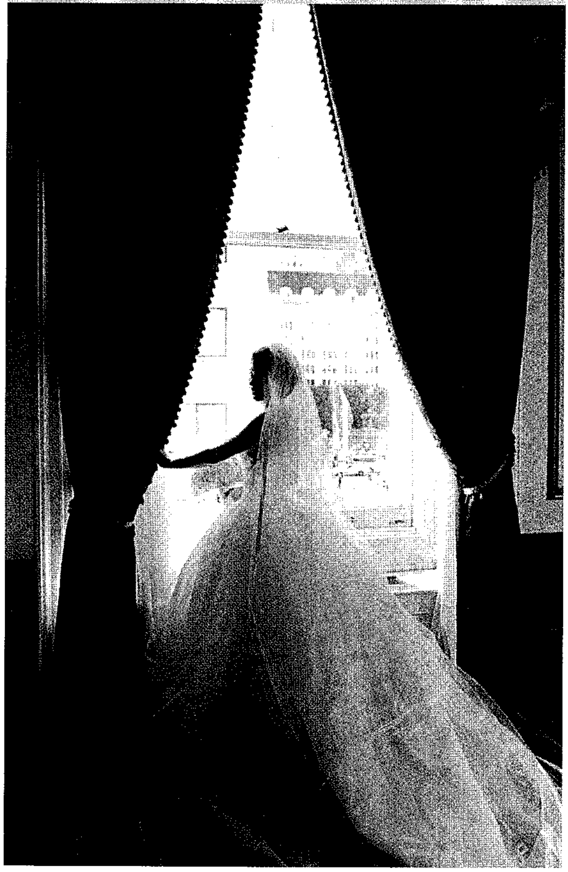
GRUBER PHOTOGRAPHERS

Wedding albums from Gruber Photographers (315 W. 57th St., 262-9777 or 1-800-459-6575; www.gruberphotographers.com) have a signature style that looks as if the bride and groom hired their best friend to do the photography. And that's exactly what Terry deRoy Gruber, owner of Gruber Photographers, used to do. "I would simply take photos at friends' weddings and present them in albums as gifts. My friends loved the albums so much that they convinced me to go into the business and I took their advice," explains Terry. Today, 20 years later, Terry and the eight photographers he hand-picked, will tell the story of your wedding day with intimacy, warmth, and humor, the way they always have.

BRETT MATTHEWS PHOTOGRAPHY

"Our photographers shoot each wedding with the album in mind," explains Sheri LaMagna of Brett Matthews Photography (86 Mineola Ave., Roslyn Heights, NY, 516-621-4242; 8 W. 19th St., 337-0111; www.brettmatthews.com). "We approach each wedding couple with special care and creativity." To maximize the moments and emotions of each wedding, different formats and films are employed. Medium format photography is perfect for group shots and portraits while 35-mm.

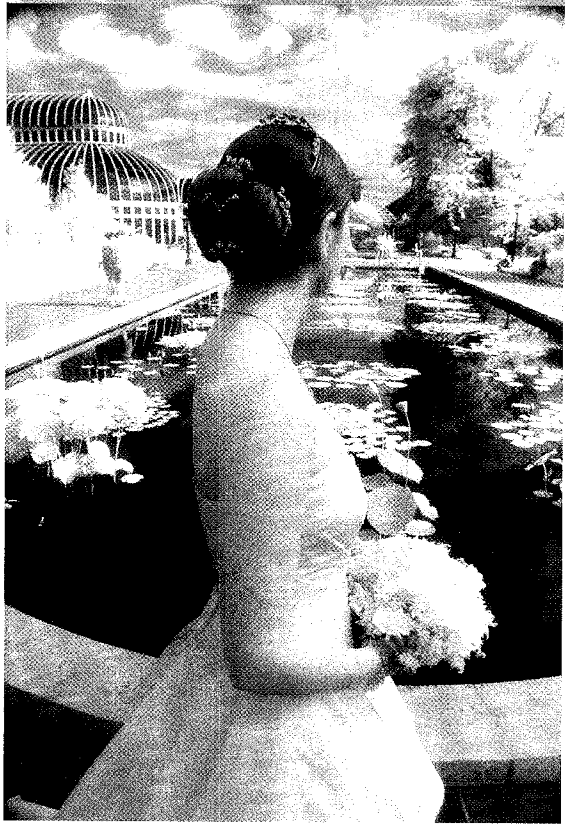
[illegible]



[illegible]

photography is best for the more spontaneous moments. Brides and grooms may opt for color, black-and-white, and even infrared film for a truly dramatic effect. Sheri takes a lot of time to find out what brides and grooms really want. Before the wedding album is bound, the bride and groom have another opportunity to view their photo selections. A new Manhattan studio opens this fall.

Sarah Merians Photography & Company



Gerber Photographers

It's All About The Smile

COSMETIC DENTISTRY WITH A PERSONAL TOUCH

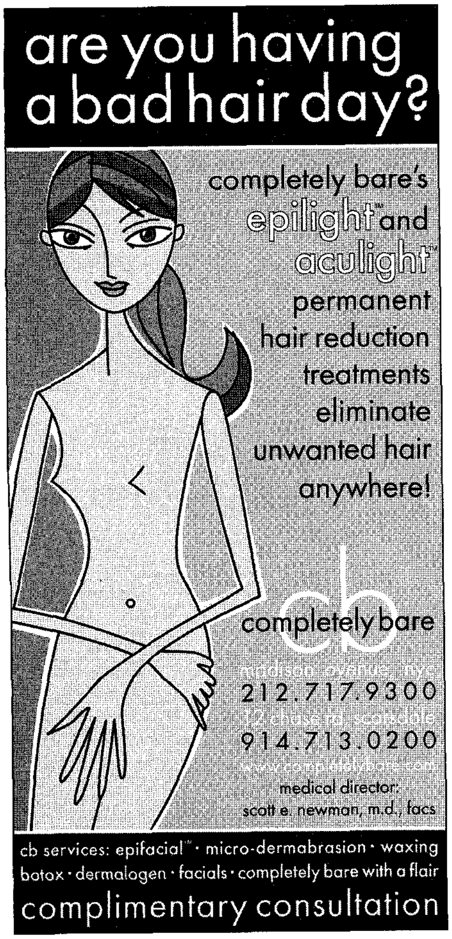
Restore and enhance your natural smile with Porcelain Veneers, Tooth Colored fillings, and Metal-free Crowns.

Immediate results in under 1 Hour with our LumaArch Power Whitening System

Brandon W. Huang, DDS, PC
19 East 80th Street
(Madison Avenue)
New York, NY 10021
212 861 3240

CREDIT CARDS ACCEPTED

www.madisonave


are you having a bad hair day?

completely bare's epilight™ and aculight™ permanent hair reduction treatments eliminate unwanted hair anywhere!

cb
completely bare
madison avenue, nyc
212.717.9300
12 chase rd. scarsdale
914.713.0200
www.completelybare.com
medical director:
scott e. newman, m.d., facs

cb services: epifacial™ • micro-dermabrasion • waxing
botox • dermalogen • facials • completely bare with a flair
complimentary consultation

Musical Notes

The right music brings the entire party to life

KEN GROSS ORCHESTRAS

When Ken Gross Orchestras (1-800-688-4480) play at weddings, the fun and dancing never stop. From the first toast to the last dance, the musicians and vocalists are dedicated to making sure your wedding guests won't want to sit down. "A wedding is the biggest day in the life of the bride and groom. They want to have fun, but they are also concerned that their families and friends have a wonderful time. My job is to ensure that happens. After all, the music is the soundtrack of your wedding," notes Ken.

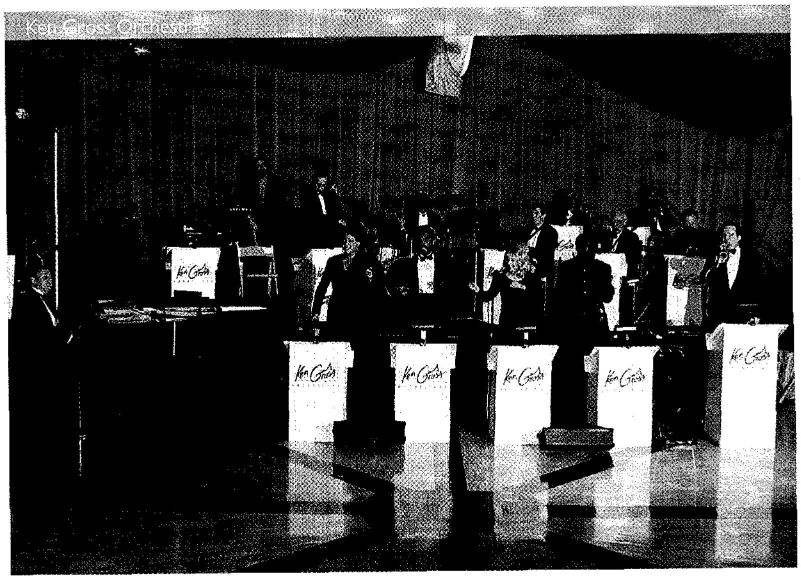


PHOTO: JOEL GREENBERG AND WENDY STEWART FINE PHOTOGRAPHY

Customization, musicianship, versatility, and elegance best describe Ken Gross Orchestras. Ken is personally involved with every couple that comes to him. "I not only know the music the couples want to hear, I am also very aware of what they don't want." The playlist reflects their wishes. As a Julliard-trained musician, Ken only hires the finest musicians and vocalists. Their level of musicianship means they can masterfully play across a wide variety of musical styles and periods including big band, swing, Top 40, disco, R&B, Motown, standards, Broadway, classical, jazz, and a variety of ethnic styles. It also means they can spontaneously respond to special requests.

Perhaps the couple that recently called from their Hawaiian honeymoon to rave about the wedding music is the best testimony of all. "We can't stop talking about our wedding," reported the bride. "We just had to tell you again, that your music made the day."

HARBOR LIGHTS MUSIC

"Music sets the tone and atmosphere for ever wedding. Selecting the right music is a crucial decision for any bride and groom," explains Bernie

PHOTO: CARLO GIORGI

Leiner, owner of Harbor Lights Music (914-479-0077; www.harborlightsmusic.com), a full-service entertainment company that has specialized in high-energy, elegant musical presentations for 20 years. "What differentiates our company is the caliber of our musicians. Our professionals have worked with top talent including Celine Dion, Billy Joel, Frank Sinatra, Taylor Dayne, the Rolling Stones, and on the Broadway stage. Our prestigious roster of satisfied clients includes Clive Davis, Stanley Jaffe, and Ron Silver."

Harbor Lights can provide everything from an eight-piece band to a 26-piece orchestra complete with strings and a Sinatra-style vocalist. And every music genre is available ranging from swing to contemporary music and every style in between including Motown, and '70s and '80s dance music. No matter the style, the experienced musicians of Harbor Lights play all music in a most authentic manner. Classical ensembles, specialty bands, and DJ services are also available.

Alpine Creative Group

THE SOURCE FOR CUSTOM
INVITATIONS, ACCESSORIES
AND FINE STATIONARY

BY APPOINTMENT ONLY

NEW YORK
212.989.4198
ENGLEWOOD, NJ
201.816.0030
BEVERLY HILLS/NEWPORT BEACH
714.505.2165 www.alpineinvite.com

Gramercy Park Salon
& Spa

Specializing In:
- Precision Cuts & Styles
- Color & Highlights
- Reiki Healing System
- Massage Treatments
- Signature Facials & Upgrades
- Rehydrating Body Wraps & Scrubs
- Manicure & Pedicure
- Facial & Body Waxing
- Gift Certificates, Hair & Skin Products Are Also Available.

Conveniently Open 7 Days A Week 9am–7pm To Compliment Your Busy Schedule

Luxurious Spa Packages Including: The Beautiful Bride
- Collagen Treatment
- Swedish Massage
- Reflexology
- Make-Up Consultation /Application
- Consultation/Shampoo/Cut/Style
- Spa Manicure/Pedicure
- Spa Lunch

$475.00
Present this ad and receive 10 % off.

245 E. 21st St.
New York, N.Y.
10010
Tel: 212-228-8273
Fax: 212-228-6137

Exp. Date: 10/31/01

Limited time only
cannot be combined w/any other offer
one per customer. Thank-You.

A bridesmaid shop that has everything New York has to offer
except the sales tax...

Vera Wang • Nicole Miller
Watters & Watters • Jim Hjelm
Dessy and more

call for a personal appointment

Bride's Best Friends

11 East Palisade Ave. Englewood, NJ
201.541.1333

Personal Best

That glow that all brides seek is the result of happiness (as well as some careful planning)

INTERNATIONAL HAIR SALON

With three locations in and around New York, International Hair Salon (48 E. 43rd St., 2nd floor, 883-6620; 2132 Central Park Ave., Yonkers, NY, 914-793-0300; 2701 Summer St., Stamford, CT, 203-325-0144; www.international-hairsalon.com) makes it easy for brides to achieve a glorious head of hair for the most important day in their lives. Salon owners Carmine and Angelo David Pisacreta, and their expert staff treat women with fine or thinning hair as well as women who just want a fuller head of hair. Customized care and personal attention are hallmarks of International Hair Salon's private and intimate salon environment. Innovative techniques for adding hair and professional therapies for extensions, volumizing, weaving/bonding, and scalp treatments are employed at International Hair Salon. The salon's color specialists and stylists are experts in creating individual looks that are both beautiful and natural. Facials, manicures, and makeup services for brides and bridal parties are also offered.

PHOTO: FRED MARCUS PHOTOGRAPHY

LEMETRIC HAIR CENTER FOR WOMEN

LeMetric Hair Center for Women (124 E. 40th St., Suite 601, 986-5620 or 1-800-217-9052; www.lemetric.com) focuses on women who have lost their hair or who have thinning hair. "Our specialty is making the bride look and feel extra special on the big day. We give them more than just hair – we give them the style and a look that makes a statement on one of the most important days in their life," says founder Elline Surianello. LeMetric can give the bride, her mother, or other women the fuller-looking head of hair they always dreamed of for the wedding day and beyond. LeMetric is now doing makeup that will match the bride's new look and is offering free consultations and special rates for brides through October 31.

SKYLER MADISON WELLNESS CENTER

If weight loss is one of your wedding day goals, Skyler Madison Wellness Center (515 Madison Ave., 832-0707; 1 Kalisa Way, off Route 17N, Paramus, NJ; 201-967-0202; www.skylermadison.com) offers a comprehensive mind-body approach designed to help you both look and feel better on your big day and beyond. Skyler Madison Wellness Center's integrated programs help clients tap into their own power to change. After an initial assessment, director Skyler Madison and her team develop a personalized program that combines an eating plan, hypnosis, one-on-one counseling, and sessions with a mind-body healer to help you achieve the desired weight loss safely and permanently. Similar approaches can be applied to developing self esteem, exercise motivation, smoking cessation, sleep issues, and stress. Now through October 31, *New York* Magazine readers will receive 10 percent discount off this program.

COMPLETELY BARE

Get ready for your big day at completely bare (764 Madison Ave., Suite 3R, 717-9300; 12 Chase Rd., Scarsdale, NY, 914-713-0200; www.completely-

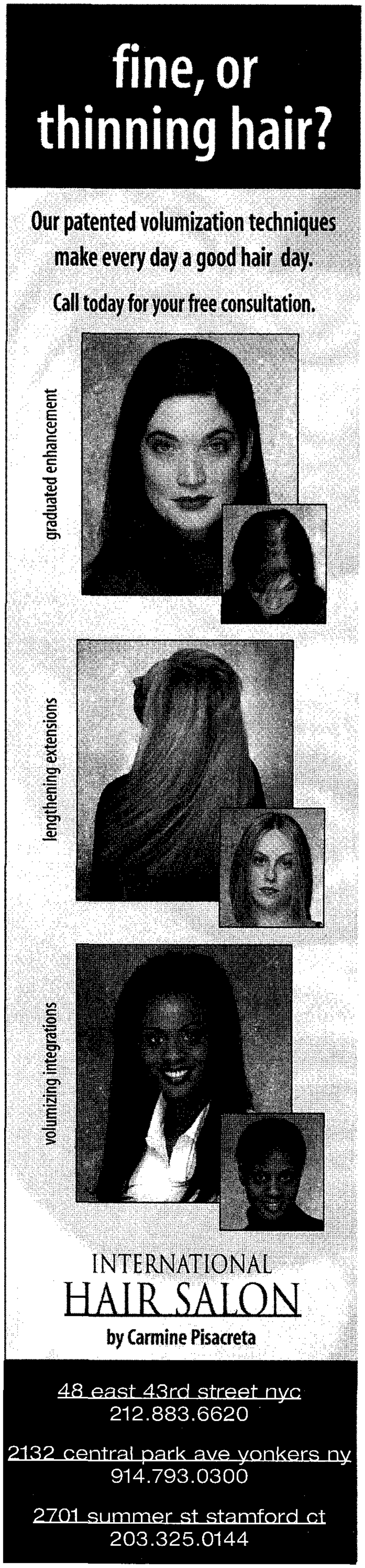
bare.com), the experts in skin care and permanent hair reduction recently recognized by *New York* Magazine for the city's best facials and hair removal. Make appointments at either the New York or Scarsdale location for any number of treatments. The Epifacial™ corrects fine lines, broken capillaries, and sun damage with the newest in intense pulsed light technology. Illuminate your skin with Micro-Dermabrasion for a healthy and youthful glow. And for uniquely smooth and silky skin, try the Epilight™ Permanent Hair Reduction System. Mention City Weddings and receive a 10 percent discount through October 31.

GRAMERCY PARK SALON & SPA

Prepare for your special day at Gramercy Park Salon & Spa (245 E. 21st St., 228-8273) a full-service salon and spa specializing in head-to-toe-beauty. Salon treatments include hair styling, color and highlighting, scalp massages, manicures and pedicures. The day spa offers massage therapies such as Reiki, reflexology, shiatsu, Swedish, and deep tissue. Aromatherapy treatments, facials, and collagen treatments are also available. Gramercy Park Salon's Day of Beauty Bridal Package includes a classic European facial, deep tissue massage, spa manicure and pedicure, reflexology, spa lunch, herbal tea, or organic coffee. Makeup and hair consultation are done prior to the wedding and makeup application and hair styling are done on the wedding day. The entire package is a great value at $475. *New York* Magazine readers can benefit from a 10 percent discount through November 30.

IT'S ALL ABOUT THE SMILE

A bright smile will make you look great on your wedding day and in all those special wedding shots. To be your best, consult Brandon Huang, D.D.S., PC of It's All About the Smile (19 E. 80th St., corner of Madison Avenue, 861-3240) for advanced state-of-the-art cosmetic dentistry. For the whitest teeth, Dr. Huang bleaches teeth with the LumaArch® Power Whitening System, a short one-hour procedure. Porcelain veneers are perfect for enhancing stained and crooked teeth and necessitate two appointments. Dr. Huang can also replace your metal fillings with tooth-colored fillings that are completely natural looking. Before any procedure, Dr. Huang will show you the final results using advanced digital imaging.



fine, or thinning hair?

Our patented volumization techniques make every day a good hair day.

Call today for your free consultation.

graduated enhancement

lengthening extensions

volumizing integrations

INTERNATIONAL HAIR SALON
by Carmine Pisacreta

48 east 43rd street nyc
212.883.6620

2132 central park ave yonkers ny
914.793.0300

2701 summer st stamford ct
203.325.0144

Fred Marcus
PHOTOGRAPHY & VIDEOGRAPHY
NEW YORK

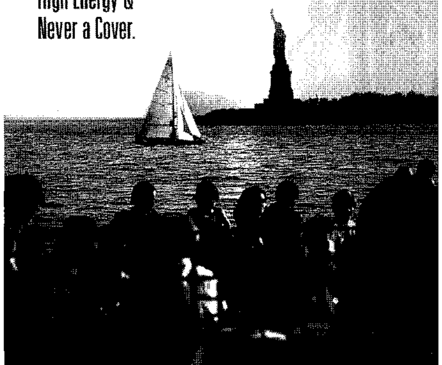
Capturing life's most precious moments
for over 60 years.

245 West 72nd Street • New York, NY 10023
Tel: (212)873-5588 • Fax: (212)873-8200
e-mail: andymarcus@photographer.net
www.fredmarcus.com

★Party with Lady Liberty★

The Grill at
American Park
AT THE BATTERY
RESTAURANT & CATERING

- Delicious Food, Friendly Service and some of New Yorks Best Entertainers.
- Fun, Easy Going, High Energy & Never a Cover.



Inside Battery Park • Opposite 17 State Street
212-809-5508

Expert Advice

Let the pros do all the work so you can have all the fun

Art of Eating Catering and Wedding Planning

ABOVE PHOTOS: JOHN KOWALEMCO

ART OF EATING CATERING AND WEDDING PLANNING

If you have been dreaming of a Hamptons wedding, use more than just your imagination. Consult Cheryl Stair and John Kowalenko of Art of Eating Catering and Wedding Planning in East Hampton (631-267-2411; www.hamptonsartofeating.com). Check their Web site to see how idyllic your Hamptons' wedding can truly be, and then phone Art of Eating for an appointment.

"We take care of all the details and take all the pressure off the bride and groom," explains John. "Since many couples who want to wed in the Hamptons may live and work in New York, they count on us to find the right location, which may be historic, beachfront, a nature preserve, or a garden. We can recommend the photographers, florists, entertainment, and stylists. Finally, our team manages all logistics, including permits, parking, valets, rentals, and electricity. Most importantly, we ensure that each wedding reflects the style and taste of the bride and groom."

And when it comes to food, Art of Eating lives up to its name. "Cheryl is a CIA graduate who prepares and presents food that is beautiful, delicious, and makes great use of local, fresh, and organic ingredients," concludes John.

BELLE OF THE BALL

When asked how a bride should feel on her wedding day, owner Jennifer Capone will use the name of her bridal consulting company, Belle of the Ball (828-4750; www.belleoftheball.com). "It is such a special day and the bride and groom should feel like pampered guests at their wedding," explains Jennifer. Flexible and highly discreet, Jennifer will work with clients in any one of three ways. "I can plan the entire event from start to finish, consult on select aspects of the wedding, or coordinate just the wedding day." With her encyclopedic knowledge of the New York area's finest locations and wedding specialists (florists, photographers, invitation specialists, entertainers, bridal salons, and more), Jennifer will guide couples to those vendors who match their tastes and budgets.

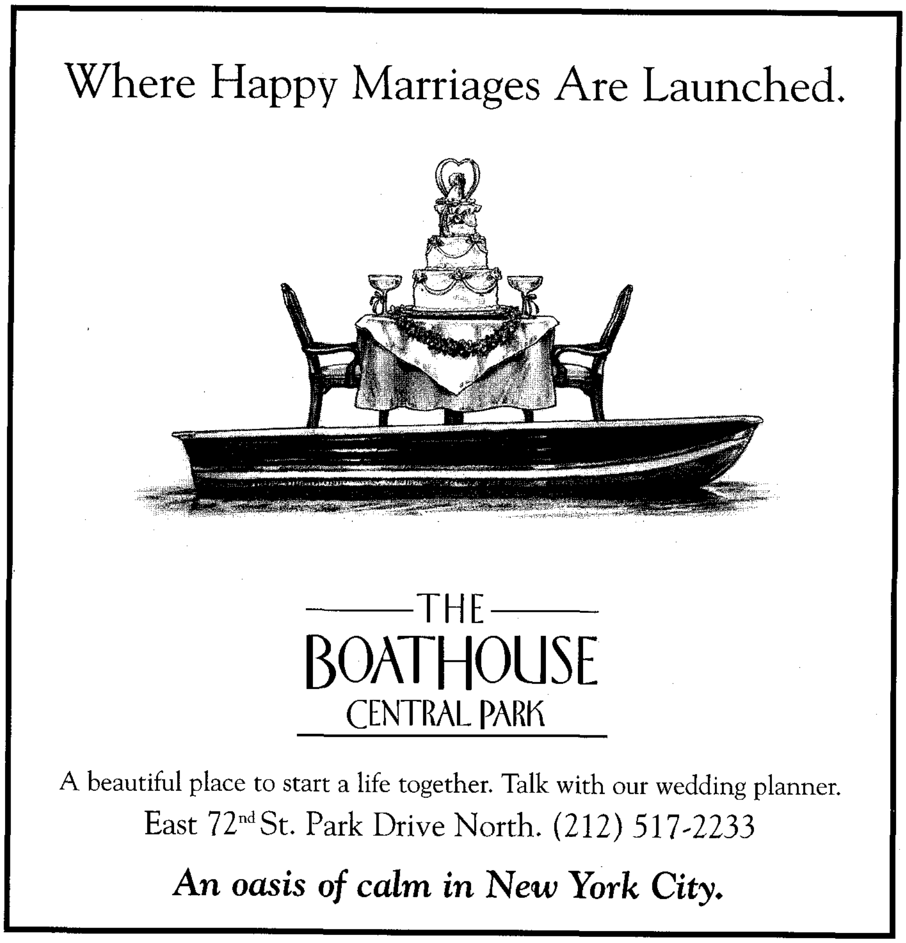
RSVP

Invitations with flair

ALPINE CREATIVE GROUP

Announce the tone and spirit of your wedding with announcements, invitations, and wedding programs designed by Alpine Creative Group (159 W. 25th St., 989-4198 or 1-800-289-6507; www.alpineinvite.com). Call for an appointment at the Chelsea loft where floor-to-ceiling displays, design and printing experts, and one-on-one personal service are only the beginning of making your dreams a reality. "From the traditional to cutting-edge, brides and grooms of all tastes will find something here at Alpine Creative Group," explains Laura Leigh, president. "When it comes to weddings, the sky is the limit. In addition to invitations, we are doing more engagement announcements, hold-the-date cards, menus, and wedding programs than ever. Popular creative embellishments include engraved monograms, imported ribbons, and heavily beveled card stocks. Handmade papers are being used as envelope liners and on layered invitations." Alpine does hand- and computerized envelope calligraphy, plus the sorting, stuffing, and mailing of wedding invitations.

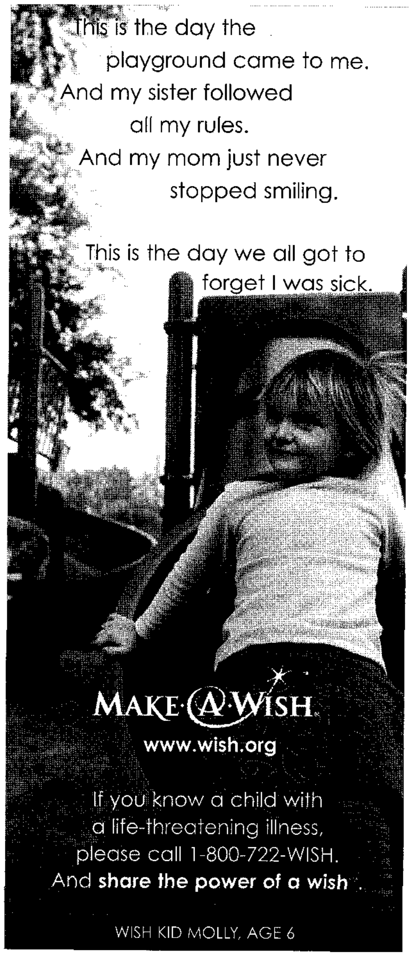
Alpine Creative Group


Where Happy Marriages Are Launched.

THE
BOATHOUSE
CENTRAL PARK

A beautiful place to start a life together. Talk with our wedding planner.
East 72nd St. Park Drive North. (212) 517-2233

An oasis of calm in New York City.


This is the day the
playground came to me.
And my sister followed
all my rules.
And my mom just never
stopped smiling.

This is the day we all got to
forget I was sick.

MAKE-A-WISH
www.wish.org

If you know a child with
a life-threatening illness,
please call 1-800-722-WISH.
And **share the power of a wish**®.

WISH KID MOLLY, AGE 6

music to match the moment

outstanding
entertainment
for social
gatherings and
corporate events

Ken Gross
ORCHESTRAS

1-800-688-4480

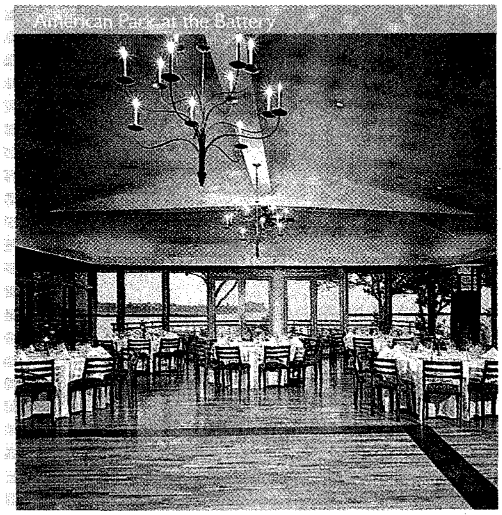
An Event To Remember

These extraordinary locations are staffed with professionals dedicated to your happiness

AMERICAN PARK AT THE BATTERY

Inside Battery Park across from
17 State St., 809-5508;
www.americanpark.com

Make your Manhattan wedding a truly grand event at American Park at the Battery. A magnificent setting, spectacular harbor views, chef Rad Matmati's American-International cuisine, and a dedicated staff of professionals all come together to create a special and memorable wedding experience. Ceremonies and cocktails are often held in the Back Garden, a lovely private garden space. Floor-to-ceiling windows overlooking Ellis Island and the Statue of Liberty, a wood-burning fireplace, and two wraparound terraces make the upstairs Harbor View Room perfect for seated dinners with dancing for up to 200. For larger weddings of up to 400 guests, the downstairs main dining rooms and patio are at your disposal. There are a number of wedding packages to choose from or the chef will custom design a menu to match your specifications. If desired, American Park at the Battery will assist with photographers, flowers, and entertainers.


American Park at the Battery

BAMBOU

243 E. 14th St., 358-0012

Just how romantic is Bambou? One couple recently celebrated their wedding at this elegant Caribbean venue after meeting at a private dinner party one year before. Part romantic Caribbean great house and part stylish Manhattan restaurant, Bambou is just right for intimate weddings of up to 70 guests. The front lounge, appointed with plush sofas, tropical plants and flowers, is the setting for ceremonies or cocktails. Sit-down dinners are held in the palm-lined dining room set with linen tablecloths, spectacular floral arrangements, and glittering candles. Bambou's inventive menu – the tastes of the Caribbean infused with French technique – can be customized for your special day. Flexible wedding packages include rehearsal dinners, private parties, catering, and such amenities as flowers, photography, and music.

Bambou

BROOKLYN BOTANIC GARDEN

The Palm House,
1000 Washington Ave., Brooklyn, NY
718-398-2400; www.palmhouse.com

Every season brings something new and beautiful to weddings at the Brooklyn Botanic Garden. Spring is cherry blossoms and roses. In summer, there are magnificent lily pools. A dusting of snow turns the garden into a winter wonderland. The only thing that doesn't change is Charles, Sally and Charles, exclusive caterers at The Palm House at Brooklyn Botanic Garden, who create exquisite weddings for up to 300 guests. This family owned operation was the highest rated caterer in the last two issues of the *Zagat Marketplace Survey*. Magical wedding evenings begins at 6 p.m. when the Garden is closed to the public. Arriving guests are greeted with mineral water and Champagne as they stroll to the ceremony site, which may be the Rose Garden, the Cherry Esplanade, the Japanese Garden, or the Meadow. Cocktails are held at the Reflecting Lily Pools or in the Steinhardt Conservatory during inclement weather. The main reception follows in The Palm House, a dazzling replica of the original, Stanford White-designed glass atrium. Charles, Sally and Charles will create a four-star menu just for you and can also assist with flowers, photography, and music selections.

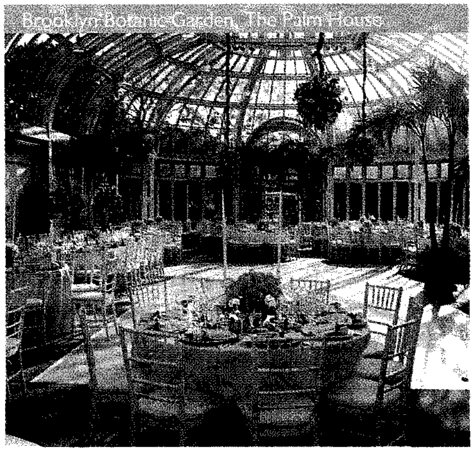

Brooklyn Botanic Garden, The Palm House

PHOTO: DAVID LINDNER

THE BOATHOUSE IN CENTRAL PARK

East 72nd Street and Park Drive North, 517-2233

Envision a wedding that combines the sophisticated style of Manhattan and the chic informality of the Hamptons. Just steps off Fifth Avenue, The Boathouse in Central Park is an oasis of calm in the world's most vibrant city. There is quite simply no other venue that can compare to Manhattan's only lakeside restaurant. Recently renovated, The Boathouse is even more magical than ever. And since The Boathouse only hosts one wedding at a time, it truly becomes your private domain. Under the direction of Dean Poll, The Boathouse's talented staff will work with you to create a wedding that reflects your wishes. Chef Alan Ashkinaze will tailor a menu to suit your desires. For weddings of 125 to 230 guests, The Boathouse in Central Park is unquestionably an original choice for the couple that wants to make a statement on their most special day.

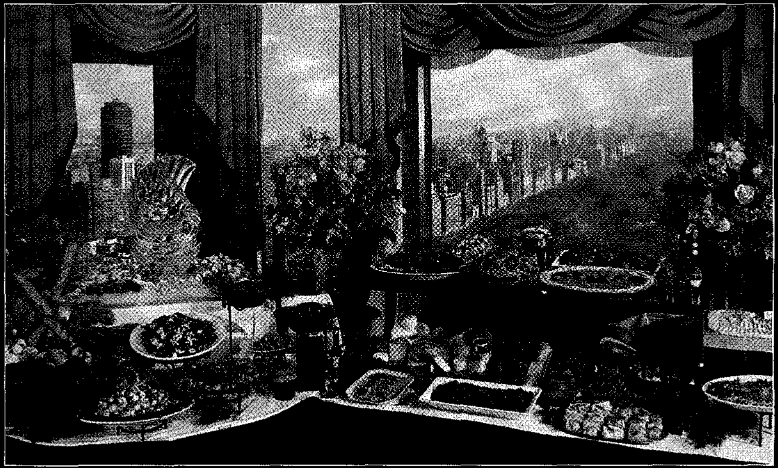
The Boathouse in Central Park

THE NEW YORK PALACE

455 Madison Ave., 303-7766; www.newyorkpalace.com

The ambiance at The New York Palace is pure magic. From the moment you enter the dramatic Madison Avenue courtyard, a special tone is set that lasts throughout the wedding. The Villard Ballroom is a romantic, classic

Leave the city behind, but not out of view...



Halcyon

A spectacular buffet along with classic favorites personally prepared for you and topped off with delectable desserts from our Pastry Chef.

Sunday Brunch at the RIHGA ROYAL New York
151 West 54th Street • New York City
for reservations or information please call (212) 468-8888

Marry the right person | Hire the best photographer | Live happily ever after

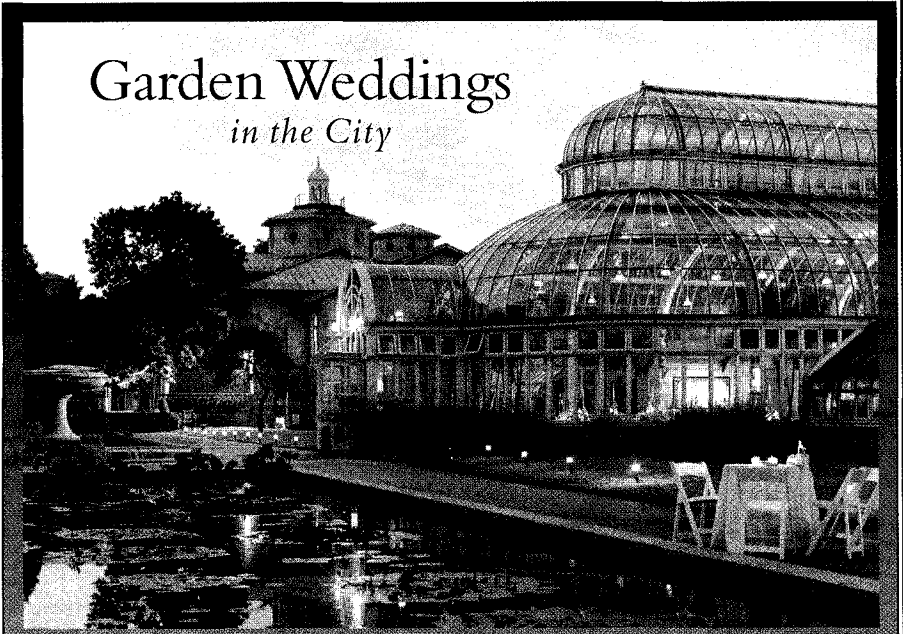
GRUBER PHOTOGRAPHERS INC • 212.262.9777 • www.gruberphotographers.com

SARAH MERIANS
PHOTOGRAPHY & COMPANY

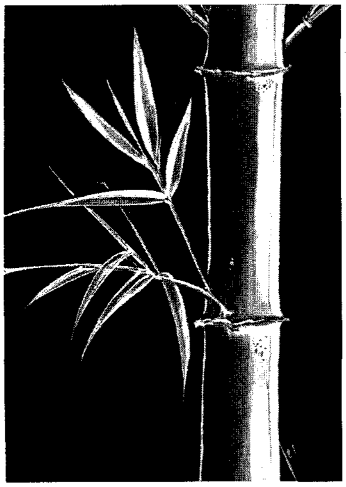
Great Guides...Never A Tape!
THE

212-633-0502

Garden Weddings
in the City

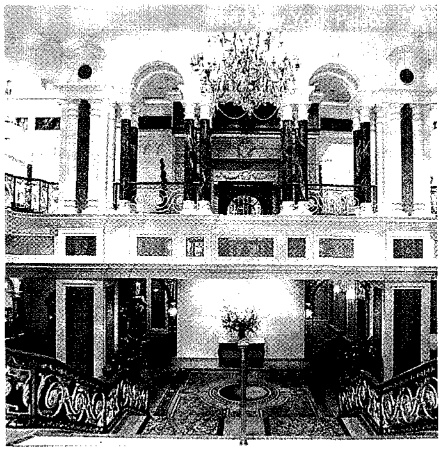


Charles and Sally Krause
Exclusive caterers at the
BROOKLYN BOTANIC GARDEN
Zagat rating: "Quality: 29 Variety: 28 Service: 28 E" (Scale, 0 - 30)
"This team will create a 'flawless wedding' or other fete for up to 300 (or 400 for cocktails); served by an 'accommodating staff'; the 'tasty' menus offer American-Eclectic fare and Kosher meals are available." — *1999-2000 Zagat Survey Marketplace*
718.398.2400 www.palmhouse.com



BAMBOU
RESTAURANT + BAR
CARIBBEAN FUSION CUISINE
★★NEW YORK TIMES
243 EAST 14TH STREET
MANHATTAN, NEW YORK
TEL: 212.3580012 or 5051180
www.bambounyc.com

Belle of the Ball
For the Manhattan Bride
Jennifer M. Capone
wedding planner & consultant
212 828 4750
www.belleoftheaball.com
jcapone@belleoftheaball.com



space in ivory and gold with high ceilings, outstanding chandeliers, and murals that depict French country scenes. Perfect for weddings of 125 to 220 guests, the ballroom's oval shape allows for a central dance floor. After the main event, brides, grooms and their closest friends and family can step through a private entrance into Villard Bar and Lounge to continue the celebration. Reserve a private room for up to 20 for an intimate post wedding celebration.

Twelve other banquet rooms accommodate events for 10 to 200 guests. Menus are personalized to include a wide selection of

RIHGA Royal New Y

cuisines from classic French to new American. A complimentary bridal suite for the wedding night may be used by the bride prior to the wedding while grooms are provided with private changing facilities.

RIHGA ROYAL NEW YORK
151 W. 54th St.,
Call Gloria Sherman,
468-8710; www.rihgaroyalny.com

Evoking the romantic spirit, style, and sophistication of the Art Deco era, the RIHGA's two penthouses – The Gershwin and The Majestic – offer stunning, panoramic views of Manhattan. Wedding ceremonies are held in the 54th floor Majestic penthouse. The wedding celebration then continues in one of the 53rd floor Gershwin penthouses, which can accommodate up to 130 for an elegant sit-down dinner and dancing reception. Executive chef Jose Velez will create a sumptuous menu for your reception while pastry chef Patrick Martinez prepares incomparable wedding cakes and dessert confections. Make sure to arrange for a tasting dinner as you plan your wedding. Complete packages include a complimentary honeymoon evening in one of the hotel's Grand Royal Suites. The RIHGA makes the suite available early for the bride and her bridal party.

PHOTO: BRETT MATTHEWS PHOTOGRAPHY

When it's socially acceptable to talk with food in your mouth.

"One of New York's best Caterers"
-New York Magazine

"Thank you for making our magazine's clambake such a huge success. The food was great, and everything looked beautiful. You could not have done a better job!"
-Martha Stewart

"A world-class catering company that only buys the best to serve the best"
-Food Network

HAMPTON EVENT
PROMOTIONS & MANAGEMENT CO.
Brought to you by

(631) 267-2411

Visit our website at:
www.hamptonsartofeating.com

Unique Locations
Individually Tailored Menus
Tents, Dance Floors, Lighting
Flowers, Design and Decorating
Entertainment
Party Rentals
Full Staff-Trained and Courteous
Bonded and Insured Security and Valet

WEDDING PLANNING EVENT MANAGEMENT CATERING

The BRIDAL GARDEN

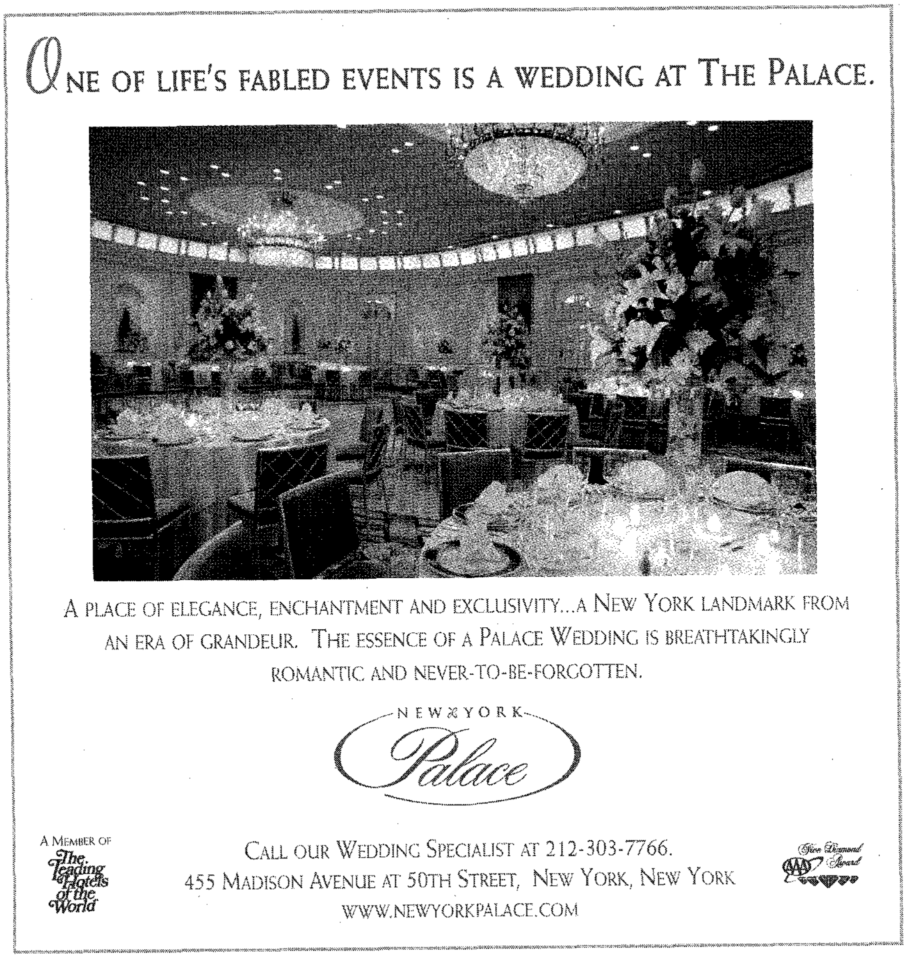
A breathtaking collection of one-of-a-kind gowns

Find the Dress of Your Dreams at up to 75% off and more.

Your wedding dress is waiting at The Bridal Garden. We've gathered a beautiful collection of unique treasures. Each gown sold will benefit the children of New York City, so you can make a difference by donating a gown – and get a tax deduction too! Please call (212) 252-0661. By appointment only.

COUTURE & TOP DESIGNERS • SAMPLES • ONCE-WORN • ANTIQUE & VINTAGE GOWNS • CUSTOM-MADE • CONTEMPORARY

Sheltering Arms – A safe haven for children
122 East 29th Street, New York, N.Y. 10016


ONE OF LIFE'S FABLED EVENTS IS A WEDDING AT THE PALACE.

A PLACE OF ELEGANCE, ENCHANTMENT AND EXCLUSIVITY...A NEW YORK LANDMARK FROM AN ERA OF GRANDEUR. THE ESSENCE OF A PALACE WEDDING IS BREATHTAKINGLY ROMANTIC AND NEVER-TO-BE-FORGOTTEN.

NEW YORK Palace

A MEMBER OF The Leading Hotels of the World

CALL OUR WEDDING SPECIALIST AT 212-303-7766.
455 MADISON AVENUE AT 50TH STREET, NEW YORK, NEW YORK
WWW.NEWYORKPALACE.COM

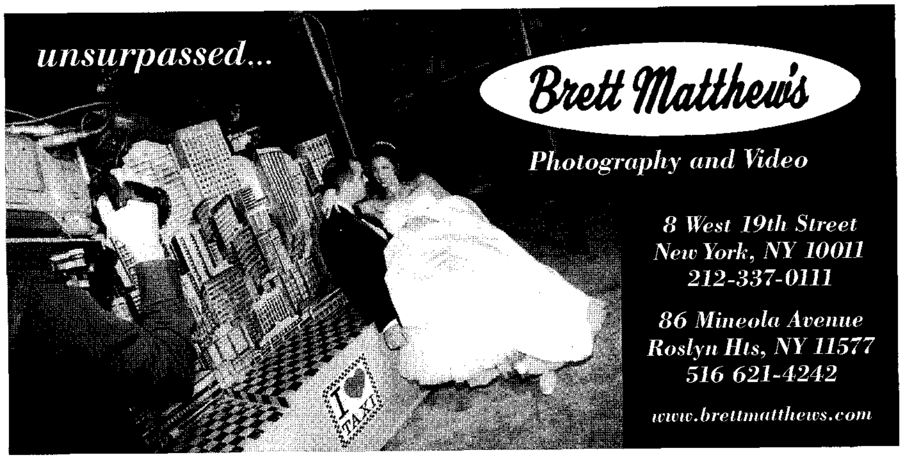
AAA Five Diamond Award

for life's most important celebrations...

HARBOR LIGHTS Music

"New York's Hottest Party Orchestras"

TEL: 914.479.0077 800-870-1431 WWW.HARBORLIGHTSMUSIC.COM


unsurpassed...

Brett Matthews

Photography and Video

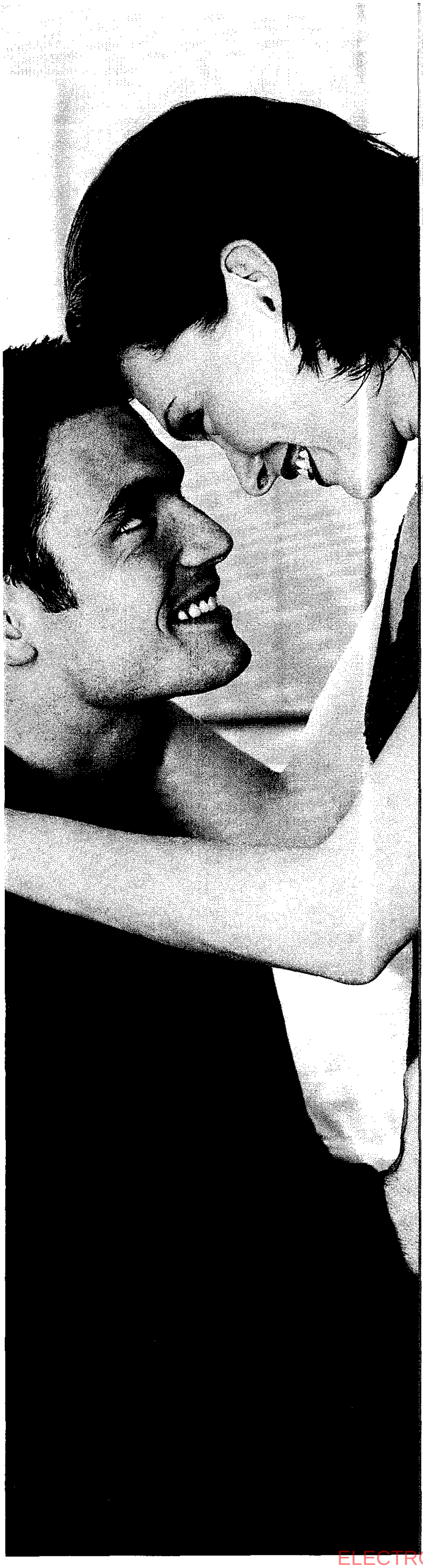
8 West 19th Street
New York, NY 10011
212-337-0111

86 Mineola Avenue
Roslyn Hts, NY 11577
516 621-4242

www.brettmatthews.com

Make the Most of Your

- Plan an early rehearsal dinner and get a good night's sleep the night before the wedding.
- Eat a light meal before the wedding to keep up your strength.
- Keep your head up and walk slowly down the aisle. Everyone is there to see the bride. Focus on the end of the aisle, where your future husband waits.
- Look into your future spouse's eyes when saying your vows.
- Find a quiet moment during the reception to say "I love you."
- Appoint one person to collect and hold gifts.
- Decide on the gratuities ahead of time and appoint one person to be responsible for distributing them at the end of the reception.



MarryingMan.com

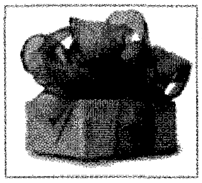
The groom never had it so good...

- Articles and advice are written in his language
- Great gifts for the guys in the wedding party
- Find a tux at a local tuxedo store
- Plan a bachelor party to be proud of
- For the tongue tied best man or groom, have a toast professionally written
- Get killer ideas for out of this world honeymoon packages

www.marryingman.com

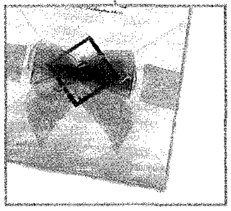
The ultimate resource for today's groom.

MarryingMan.com is affiliated with the Modern Bride Group,
the World's Largest Bridal Company.

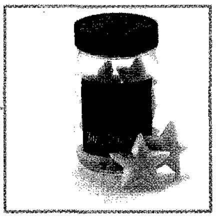


ModernBride.com
SHOPPING

Everything you need to create a unique wedding celebration – online for your convenience.

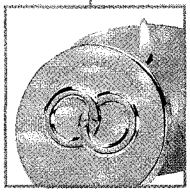


INVITATIONS
Champagne Ribbon Invitation



BRIDESMAID GIFTS
Jar of star soaps

GROOMSMEN GIFTS
Rawlings™ Leather Duffel Bag



WEDDING FAVORS
Personalized wedding candle

REGISTRY PRODUCTS
Suomiran plates
from Rosenthal
City Lights Towels by Patrician
from Martex

www.modernbride.com

ModernBride.com is affiliated with the Modern Bride Group, the World's Largest Bridal Company.

MYGATSBY.COM

Jessica's Wedding

Rosenthal

MARTEX

Edited by Ben Kaplan

This Week's Releases

Dinner Rush
Danny Aiello is a stressed TriBeCa restaurateur in the second feature by director Bob Giraldi (*Hiding Out*). With Sandra Bernhard. (1 hr. 40 mins.; R) • Opens 9/28.

Don't Say a Word
This film by Gary Fleder (*Kiss the Girls*) stars Michael Douglas as a psychiatrist who must coax the location of a diamond from a patient (Brittany Murphy) to appease the kidnapper of his daughter. (1 hr. 49 mins.; R) • Opens 9/28.

Hearts in Atlantis
Anthony Hopkins plays 11-year-old newcomer Anton Yelchin's mysterious neighbor in Scott Hicks's (*Shine*) adaptation of the Stephen King book. (1 hr. 38 mins.; PG-13) • Opens 9/28.

Va Savoir
Jacques Rivette's film concerns the entangled relationships of a Parisian theater troupe. In French, with English subtitles. (2 hrs. 30 mins.; PG-13) • Opens 9/29.

Won't Anybody Listen
Low-budget documentary about the music industry and a foundering rock band. Dov Kelemer's directorial debut. (1 hr. 15 mins.; NR) • Opens 9/28.

Zoolander
A send-up of the fashion industry, written, directed by, and starring Ben Stiller, who plays male model Derek Zoolander. With Owen Wilson. (1 hr. 34 mins.; PG-13) • Opens 9/28.

Girl trouble: Michael Douglas and Brittany Murphy in *Don't Say a Word.*

New Films

America's Sweethearts
John Cusack and Catherine Zeta-Jones play an estranged movie-star married couple in this good-natured but flimsy Hollywood fairy tale, which also stars Julia Roberts (charming), Stanley Tucci, Billy Crystal, and Christopher Walken. They no doubt all have better Hollywood stories to tell than the light fare that shows up in this movie. (Rainer; 7/23) (1 hr. 40 mins.; PG-13) • 21; 40; 70; 74.

American Pie 2
Chris Klein, Mena Suvari, and Tara Reid reunite as frolicking college freshmen trying to honor their high-school vows. Directed by J. B. Rogers (*Say It Isn't So*). (1 hr. 44 mins.; R) • 9; 12; 14; 19; 25; 26; 36; 41; 43; 48; 50; 54; 60; 69; 72; 74.

★ Apocalypse Now Redux
Francis Ford Coppola's expanded Vietnam epic includes four new scenes from the original shooting of his 1979 film. Starring Martin Sheen, Robert Duvall, and Marlon Brando. (3 hrs. 16 mins.; R) • 4; 9; 16; 20.

Atlantis
Michael J. Fox, James Garner, and Leonard Nimoy voice Disney's new animated yarn about a young explorer's voyage to the city under the sea. (1 hr. 28 mins; PG) • 47.

Audition
Japanese director Takashi Miike's film about a widower who poses as a filmmaker to cast himself—literally—an unsuspecting new wife. In Japanese, with English subtitles. (1 hr. 55 mins.; NR) • 2.

★ Band of Outsiders
A new 35-mm. print of Jean-Luc Godard's influential 1965 gangster film starring Sami Frey, Claude Brasseur, and Godard's then-wife, Anna Karina. (1 hr. 37 mins.; NR) • 77.

Bounce: Behind the Velvet Rope
Steven Cantor's alternately funny and scary look into the rough-and-tumble world of bouncers in New York and London. (1 hr. 17 mins.; NR) • 2.

Bread and Tulips
An Italian romantic comedy about a fed-up housewife who deserts her negligent family and discovers the enchanted new world that is Venice. Directed by Silvio Soldini. (1 hr. 44 mins.; PG-13) • 22; 61.

Captain Corelli's Mandolin
Nicolas Cage plays an Italian soldier in charge of the occupation of a Greek island during WWII in this snoozefest also starring Penelope Cruz and John Hurt. Everybody speaks words of wisdom to each other, all agreeing in the end that the Nazis are very, very bad people. (Rainer; 8/27) (2 hrs. 10 mins.; R) • 15; 24; 65; 69.

Cats & Dogs
Live action from Jeff Goldblum and Elizabeth Perkins meets computer animation voiced by Tobey Maguire, Susan Sarandon, and Charlton Heston. (1 hr. 32 mins.; PG) • 62.

★ Children Underground
A harrowing documentary about cast-offs and runaways living in the subways and on the streets of Romania. The director Edet Belzberg spent hundreds of hours with the kids, and their young-old faces are both incredibly resilient and incredibly sad. (Rainer; 9/24) (1 hr. 48 mins.; NR) • 5.

The Closet
Daniel Auteuil (*The Widow of St. Pierre*) plays a condom-factory worker who saves his job, and reinvigorates his life, by pretending to be gay. With Gérard Depardieu, written and directed by Francis Veber. (1 hr. 26 mins.; R) • 1; 10; 17; 21; 23; 33; 47; 61; 63.

The Curse of the Jade Scorpion
The Woodman works up an affectionately pulpish atmosphere, and there are some funny bits, but the movie seems to have been made to mark Allen's time—his and ours. (Rainer; 8/27) (1 hr. 43 mins.; PG-13) • 2; 13; 14; 15; 34; 40; 49; 61; 63.

The Deep End
A mother covers up for her murderous son in writer-director team Scott McGehee and David Siegel's film. With Tilda Swinton and Goran Visnjic. (1 hr. 39 mins.; R) • 1; 10; 11; 15; 16; 26; 40; 45; 56; 60; 61; 62; 71; 74.

★ Divided We Fall
A small Czech town is occupied by German forces in this uneven but occasionally moving drama that at times recalls the bittersweet humanism of the Czech New Wave films from the sixties. A Gentile couple shelter a Jewish concentration-camp runaway, with ghastly and comic repercussions. (Rainer; 6/11) (2 hrs. 2 mins.; NR) • 63.

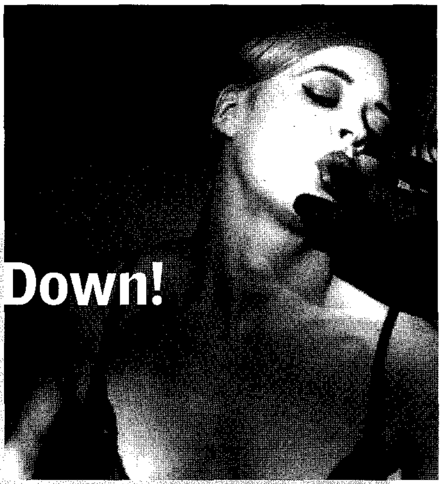
Downtown 81
Jean-Michel Basquiat plays an artist facing eviction who scours the clubs of downtown New York. Directed by Edo Bertoglio. (1 hr. 12 mins.; NR) • 8.

Funny Girl
Barbra Streisand won an Oscar in 1965 for her role as unhappy comedienne Fanny Brice in William Wyler's musical. Presented in a new 35-mm. print. (2 hrs. 35 mins.; G) • 11; 18.

★ Ghost World
Thora Birch and Scarlett Johansson play angsty

Festival

Tie Me Up! Tie Me Down!



There are movies that pack a punch—and then there's the **Second Annual New York S/M Film Festival,** where the movies pack kicks, smacks, floggings, and all manner of high-heeled boots. The thirteen pictures from around the globe include Roger Earl's *Born to Raise Hell,* about the leather-clad Los Angeles underground; *Don't Let Me Die on a Sunday,* a French film about a mortuary worker and an overdosing rave kid; and New Yorker Maria Beatty's *The Black Glove* (pictured), a surreal short about a ménage à trois. Don't bring a date—unless you're trying to drop a very, very unsubtle hint. At Anthology Film Archives; opens October 2. (See "Museums, Societies, Etc." for listings.)

Photograph: top, Ava Gerlite.

Ground Rules

These synopses, where noted, are condensed versions of reviews by Peter Rainer and John Simon. Stars (★) denote releases that *New York* recommends, ranging from best-of-the-year picks to worthy curios to flawed movies with one outstanding element. **NOTE: Each review is followed by numbers indicating theaters where the film is playing; a key to theaters begins on page 94.**

teenage best friends in Terry Zwigoff's film based on the popular Daniel Clowes comic book. Also with Steve Buscemi, Illeana Douglas, and Teri Garr. (1 hr. 41 mins.; R) • 1; 14; 15; 35; 45.

The Glass House
Leelee Sobieski and Trevor Morgan play an adopted brother and sister whose icky new guardians (Diane Lane and Stellan Skarsgård) harbor a grave secret. Directed by Daniel Sackheim. (1 hr. 41 mins.; PG-13) • 2; 11; 14; 15; 25; 29; 37; 40; 42; 43; 48; 50; 51; 55; 60; 62; 68; 69; 70; 74.

Glitter
Mariah Carey plays an orphan who becomes a pop star. Directed by Vondie Curtis Hall (*Gridlock'd*). (1 hr. 45 mins.; PG-13) • 2; 10; 11; 15; 23; 31; 33; 39; 41; 43; 46; 48; 51; 53; 54; 56; 60; 64; 66; 68; 71; 72; 74.

Go Tigers!
Hoop Dreams producer Ken Carlson's documentary follows a high-school football team, and the small midwestern town that pins their hopes to their winning season. (1 hr. 43 mins.; R) • 7

Haiku Tunnel
Josh and Jacob Kornbluth co-wrote and directed this adaptation of a one-man show about an office temp in a downward spin. (1 hr. 32 mins.; R) • 2; 15.

Happy Accidents
Session 9 and *Next Stop Wonderland* director Brad Anderson's film about two people (Marisa Tomei and Vincent D'Onofrio) who fall in love even though he may be a time-traveler from the future. (1 hr. 50 mins.; R) • 9; 15; 25; 44.

Hardball
Keanu Reeves owes money to a loan shark, so he heads for a Chicago housing project to coach a sandlot baseball team. (1 hr. 46 mins.; PG-13) • 6; 13; 14; 19; 29; 36; 37; 38; 39; 41; 42; 43; 46; 47; 48; 50; 51; 53; 54; 57; 59; 60; 62; 68; 72; 73; 74.

Hedwig and the Angry Inch
An East German rock-and-roll drag queen (John Cameron Mitchell) winds up in Kansas, in a film version of the popular Off Broadway play. (1 hr. 31 mins.; R) • 9; 11.

Innocence
Australian director Paul Cox's story about a music teacher (Charles Tingwell) who seeks out his first love (Julia Blake)—50 years after they've parted. (1 hr. 35 mins.; NR) • 35; 47; 61.

The Iron Ladies
Thai director Yongyoot Thongkongtoon's film is based on the true story of a gay-male volleyball team that won the Thailand National Championship in 1996. (1 hr. 44 mins.; R) • 7.

★ Jay and Silent Bob Strike Back
Jason Mewes and Kevin Smith once again team up as the slacker-stoner duo Jay and Silent Bob in this intermittently sidesplitting comedy for smart, dirty-minded 14-year-olds—in other words, just about all of us. Smith wrote and directed. (Rainer; 8/27) (1 hr. 39 mins.; R) • 6; 14; 19; 28; 65; 67; 69.

Jeepers Creepers
Driving home from college on spring break, Gina Philips (*Ally McBeal*) and Justin Long (*Galaxy Quest*) discover a cloaked murderer dropping a body into a drainpipe. Written and directed by Victor Salva (*Powder*). (1 hr. 30 mins.; R) • 9; 15; 29; 37; 38; 39; 40; 41; 42; 43; 46; 48; 50; 52; 53; 55; 59; 60; 67; 69; 72; 74.

John Carpenter's Ghosts of Mars
It's the year 2176 and Ice Cube is the most villainous criminal on Mars, so Pam Grier and Natasha Henstridge are sent from Earth to take him down. Written and directed by John Carpenter. (1 hr. 57 mins.; R) • 15.

Jurassic Park III
Sam Neill seems to enjoy playing Indiana Jones, but the rest of us are just snack food. (Simon; 7/30) (1 hr. 32 mins.; PG-13) • 15.

L.I.E.
Director Michael Cuesta's complex and controversial debut about a pedophile in suburban Long Island. (1 hr. 37 mins.; NC-17) • 9; 14; 15; 35; 47; 61.

Legally Blonde
Reese Witherspoon is Elle Woods, a feckless young woman who winds up at Harvard Law School—and falling in love. With Selma Blair and Luke Wilson. (1 hr. 32 mins.; PG-13) • 9; 21; 25; 30; 40; 65; 71; 73.

Liam
Stephen Frears's (*High Fidelity*) film is about a Catholic boy and his family in Liverpool at the brink of World War II. (1 hr. 30 mins.; R) • 1; 35.

★ Lisa Picard Is Famous
Griffin Dunne's mockumentary about two marginal New York actors, well played by Lisa Kirk and Nat De Wolf (who also wrote the script), is occasionally dead-on satirical. (Rainer; 9/10) (1 hr. 57 mins.; PG-13) • 2; 12; 32; 44.

Made
Vince Vaughn and John Favreau (*Swingers*) reunite as amateur boxers, and Peter Falk is the Mafia don who brings them to Manhattan for their chance to break into the mob. Also with Sean "Puffy" Combs. (1 hr. 35 mins.; R) • 4; 9; 28.

A Matter of Taste
Writer-director Bernard Rapp's film involves class warfare between a rich executive and his surly food taster. With Bernard Giraudeau. (1 hr. 30 mins.; NR) • 3.

Moulin Rouge
Baz Luhrmann's turn-of-the-century musical set in the famous Parisian dance hall stars Nicole Kidman and Ewan McGregor, and it's meant to resuscitate the movie-musical genre for modern audiences, but the entire experience is exhausting and assaultive—less a resuscitation, than a stomping. (Rainer; 5/28) (2 hrs. 15 mins.; PG-13) • 2; 15.

The Musketeer
Justin Chambers plays the titular seventeenth-century avenger in Peter Hyams's (*End of Days*) action film. With Tim Roth and Mena Suvari. (1 hr. 37 mins.; PG-13) • 9; 11; 14; 19; 23; 31; 40; 41; 42; 43; 48; 49; 50; 51; 53; 55; 56; 60; 62; 66; 68; 70; 71; 72; 73; 74.

O
Mekhi Phifer stars as a black basketball star in an otherwise all-white southern prep school in this updated retelling of Shakespeare's *Othello*. The movie was completed around the time of Columbine and is just being released now. Were it not for its notoriety, it would not be worth much discussion. (Rainer; 9/10) (1 hr. 31 mins.; R) • 6; 14; 19; 30; 40; 41; 48; 49; 50; 65; 69; 74.

The Others
Nicole Kidman plays a mother raising her two children in a haunted house while her husband is serving in World War II. American debut of Spanish director Alejandro Amenabar. (2 hrs. 25 mins.; PG-13) • 6; 13; 14; 15; 23; 27; 28; 34; 37; 38; 41; 42; 43; 48; 50; 51; 54; 57; 59; 65; 68; 71; 72; 74.

★ Our Lady of the Assassins
Barbet Schroeder's mesmerizing drama is about a self-exiled novelist (Germán Jaramillo) who returns to his hometown, the notorious drug capital Medellín,

Opening

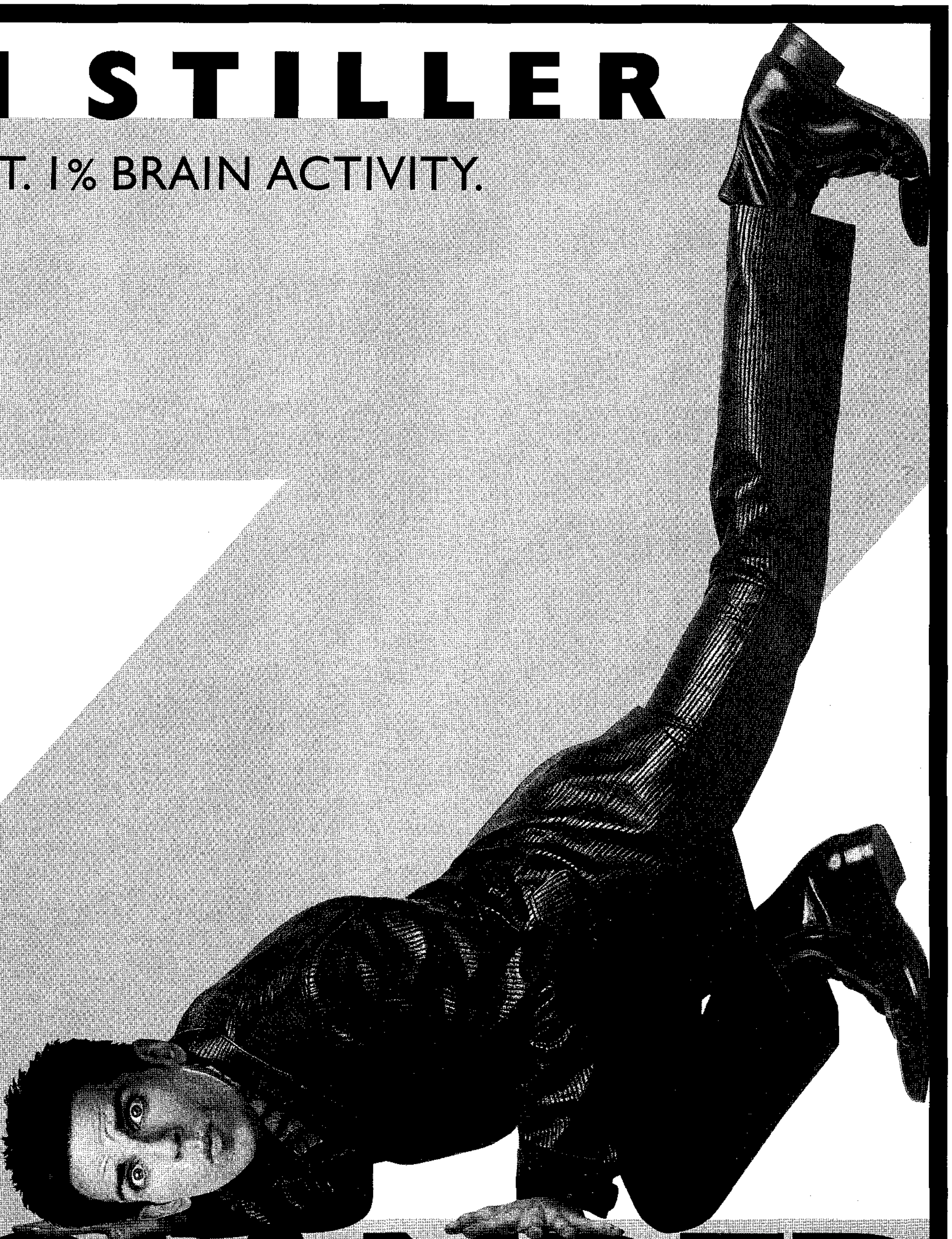
Bob's Big Boys

If you think Michael Jackson, Jean-Georges Vongerichten, and Danny Aiello have nothing in common, then you don't know **Dinner Rush** director Bob Giraldi. "First I directed 'Beat It,' " Giraldi says. "That led to directing Michael's Pepsi commercial, where his hair caught on fire. Then came owning the restaurants: Mercer Kitchen, Gigino, and Jean Georges. That's how I funded this film." *Dinner Rush,* his semi-autobiographical second picture, is set at Gigino and stars Aiello as an aging bookmaker-restaurateur who is pressured to modernize by his son, a newly anointed celebrity chef (Edoardo Ballerini, pictured, right, with Aiello), and threatened into retirement by two head-bangers from Queens. "The film is dedicated to the Silver Fox—my late uncle Ralph, a shylock," says Giraldi. "Aiello's character is definitely someone I know." In fact, he tossed in a lot of what he knows to give *Dinner Rush* its unique look and feel—and that knowledge extends to making a buck in the restaurant business, movie or no. "I'm not a schmuck," Giraldi says, explaining how Gigino remained open during his 21-day shoot. "When I wanted a night scene, we opened for lunch; when I needed the day, we were out by six." So what's the difference between directing a commercial and making a movie? "The language. With Danny, if something is wrong, you say, *What the hell are you doing?* With Michael, you say, *Excuse me, would you please mind going back to position one? Could we please try this again?*" *Dinner Rush* opens September 28. B.K.

Photograph by Larry Riley.

BEN STILLER

3% BODY FAT. 1% BRAIN ACTIVITY.



ZOOLANDER

PARAMOUNT PICTURES AND VILLAGE ROADSHOW PICTURES PRESENT IN ASSOCIATION WITH VH1 AND NPV ENTERTAINMENT A SCOTT RUDIN AND RED HOUR PRODUCTION A BEN STILLER FILM BEN STILLER "ZOOLANDER" OWEN WILSON WILL FERRELL CHRISTINE TAYLOR MILLA JOVOVICH JERRY STILLER AND JON VOIGHT MUSIC BY DAVID ARNOLD MUSIC SUPERVISORS RANDALL POSTER AND GEORGE DRAKOULIAS

SOUNDTRACK ALBUM AVAILABLE ON HOLLYWOOD RECORDS

EXECUTIVE PRODUCERS JOEL GALLEN ADAM SCHROEDER LAUREN ZALAZNICK STORY BY DRAKE SATHER & BEN STILLER SCREENPLAY BY DRAKE SATHER & BEN STILLER AND JOHN HAMBURG

PRODUCED BY SCOTT RUDIN BEN STILLER STUART CORNFELD DIRECTED BY BEN STILLER

VILLAGE ROADSHOW PICTURES

VH1 Music First FILMS

PG-13 PARENTS STRONGLY CAUTIONED
Some Material May Be Inappropriate for Children Under 13
SEXUAL CONTENT AND DRUG REFERENCES ®
For rating reasons, go to www.filmratings.com

DOLBY DIGITAL

www.derekzoolander.com

TM & COPYRIGHT © 2001 BY PARAMOUNT PICTURES. ALL RIGHTS RESERVED.

BEGINS FRIDAY, SEPTEMBER 28

LOEWS 42ND STREET E WALK®
42ND ST. & 8TH AVE. IN TIMES SQUARE
50-LOEWS #572

DIGITAL **LOEWS LINCOLN SQUARE**
B'WAY & 68TH ST. 50-LOEWS #638

LOEWS 72ND STREET EAST
(FORMERLY THE TOWER EAST)
3RD AVE. & 72ND ST. 50-LOEWS #704

LOEWS ORPHEUM
86TH ST. & 3RD AVE. 50-LOEWS #964

DIGITAL **LOEWS KIPS BAY THEATRE**
2ND AVE. & 32ND ST. 50-LOEWS #558

LOEWS 19TH ST. EAST
B'WAY & 19TH ST. 50-LOEWS #858

DIGITAL **LOEWS VILLAGE VII**
3RD AVENUE AT 11TH STREET
50-LOEWS #952

CLEARVIEW CINEMAS
METRO TWIN
B'WAY & 99TH ST. 979-CLVW #609

MAGIC JOHNSON THEATRES - HARLEM USA
125TH ST. & FREDERICK DOUGLASS BLVD. 665-8742

CREATIVE ENTERTAINMENT
COLISEUM THEATRE
B'WAY AND 181ST ST. 740-1545

DIGITAL DOLBY DIGITAL DOLBY

AND AT THEATRES EVERYWHERE

SPECIAL ENGAGEMENT- NO PASSES OR DISCOUNT TICKETS ACCEPTED

Colombia, and falls in love with a street-kid gangster (Anderson Ballesteros). The sacred and the profane are clearly visible in Medellín, and the violence is depicted not as pulpy melodrama but in quick bewildering bursts, spontaneous and fatal. (Rainer; 9/17) (1 hr. 40 mins.; R) • 35.

Planet of the Apes
Tim Burton's version of the 1968 film has striking cinematography, elaborate ape makeup, and a fine performance by Tim Roth. But it is devoured by its own mechanical ostentation, and has an infinitely less powerful ending than the original. (Simon; 8/6) (1 hr. 40 mins.; R) • 9; 15; 65; 69.

The Princess Diaries
Julie Andrews is the eccentric grandmother who teaches Anne Hathaway's New York hipster how to be a princess when she inherits a small nation in Europe. Directed by Gary Marshall (*Pretty Woman*). (1 hr. 55 mins.; G) • 15; 40; 56; 57; 72; 73.

Rat Race
John Cleese, Cuba Gooding Jr., Rowan Atkinson, and Whoopi Goldberg race from Las Vegas to New Mexico for $2 million in cash. Directed by Jerry Zucker (*Ghost*). (1 hr. 12 mins.; PG-13) • 6; 13; 14; 19; 29; 36; 37; 38; 41; 42; 43; 48; 50; 55; 56; 57; 60; 70; 71; 72; 73; 74.

Rock Star
Mark Wahlberg stars as the lead singer for a tribute band who ends up as a star in the band he was giving tribute to. It's a terrific premise for a pop-cult satire, but the film plays it straight. It's a botched opportunity. (Rainer; 9/17) (1 hr. 42 mins.; R) • 6; 13; 14; 19; 25; 29; 40; 48; 51; 55; 60; 64; 69; 72; 74.

Rocky Road
Writer-director Geoff Cunningham's autobiographical film is about an interracial relationship and stars his wife, actress Nicole Smith. (1 hr. 40 mins.; PG-13) • 15; 52.

Rush Hour 2
Director Brett Ratner reunites Chris Tucker and Jackie Chan as partners chasing an international crime ring in this sequel to the 1998 film. (1 hr. 28 mins.; PG-13) • 9; 14; 15; 29; 36; 37; 41; 42; 43; 48; 50; 51; 55; 60; 62; 68; 69; 71; 72; 74.

The Score
An okay caper movie with Robert De Niro, Edward Norton, and, in a cameo, Marlon Brando. You go into this movie expecting a heavyweight title fight and instead get a cruiserweight bout. Frank Oz directed. (Rainer; 7/23) (2 hrs. 3 mins.; R) • 14; 19; 40; 56.

Session 9
Brad Anderson (*Next Stop Wonderland*) directed and co-wrote this film, which stars David Caruso as an asbestos remover in an insane asylum in rural Massachusetts. With Peter Mullan, Josh Lucas, and Brendan Sexton III. (1 hr. 40 mins.; R) • 21.

★ Sexy Beast
Ben Kingsley is intensely frightening as a paranoid thug who seeks to recruit a retired former crime partner, well played by Ray Winstone. It's a spiky, spiffy piece of work, with a pitch-perfect ear for the scary propulsiveness of thug lingo. (Rainer; 6/25) (1 hr. 31 mins.; R) • 2; 10.

★ Shrek
Terrific computer-animated feature about a gruff, kindhearted ogre. Eddie Murphy and Mike Myers stand out among the celebrity voicers. (Rainer; 5/21) (1 hr. 29 mins.; PG) • 25; 43; 47; 61; 72.

Soul Survivors
A teen horror film which stars Wes Bentley, Casey Affleck, and Melissa Sagemiller in Paul Carpenter's directorial debut about a girl who sees the ghost of her ex-boyfriend. (1 hr. 45. mins.; PG-13) • 15; 41; 43; 60.

Tell Me Something
Smart Korean thriller from director Chang Younhyun about a sociopath, an ingenue, and the detective on their case. (1 hr. 54 mins.; NR) • 3.

★ Together
A marvelous movie about a seventies Swedish commune that gets at the preening narcissism and tentativeness of those years. The writer-director Lukas Moodysson, only 32, has a great feel for his people; he both embraces and burlesques them. The film's sensitivity for the children caught up in the commune experience is peerless. (Rainer; 9/10) (1 hr. 46 mins.; R) • 1; 11; 16; 35; 44; 47.

Tortilla Soup
Hector Elizondo (*Pretty Woman*) plays a Los Angeles chef with three daughters, in director María Ripoll's film. With Raquel Welch and Elizabeth Peña. (1 hr. 40 mins.; PG-13) • 9; 31; 61; 63.

A Trial in Prague
Zuzana Justman's documentary about Czechoslovakia's trials of Communists in 1952. (1 hr. 52 mins.; NR) • 7.

Two Can Play That Game
Vivica A. Fox and Morris Chestnut deal with relationship woes in a comedy by first-time director Mark Brown. (1 hr. 30 mins.; R) • 6; 13; 14; 15; 29; 36; 37; 41; 42; 43; 48; 50; 52; 53; 60; 62; 67; 74.

Vampire Hunter D: Bloodlust
A sequel to the futuristic 1985 *anime* classic about a half-man-half-vampire bounty hunter who must save Japan from the evil Count Lee. (1 hr. 51 mins.; PG-13) • 3; 15; 51; 57.

Vengo
A Spanish film written and directed by Tony Gatlif about two warring Andalusian families, set to Flamenco music. (1 hr. 30 mins.; NR) • 8.

Manhattan

Below 14th Street

1. CC Angelika Film Center
18 W. Houston St. (212-995-2000) • Our Lady of the Assasin; The Closet; The Deep End; Ghost World; Liam; Together

2. CC Village East
189 Second Ave. (212-529-6799) • Audition; Bounce: Behind the Velvet Rope; The Curse of the Jade Scorpion; The Glass House; Glitter; Haiku Tunnel; Lisa Picard is Famous; Moulin Rouge; Sexy Beast

3. Cinema Village
22 E. 12th St. (212-924-3363) • Life and Debt; A Matter of Taste; Tell Me Something; Vampire Hunter D: Bloodlust (See also "Museums, Societies, Etc.")

4. Clearview's Waverly
323 Sixth Ave. (212-777-FILM#603) • Apocalypse Now Redux; Made

5. Film Forum
209 W. Houston St. (212-727-8110) • Children Underground (See also "Museums, Societies, Etc.")

6. Loews Village
66 Third Ave. (212-50-LOEWS#952) • Hardball; Jay and Silent Bob Strike Back; O; The Others; Rat Race; Rock Star; Two Can Play That Game

7. Quad Cinema
34 W. 13th St. (212-255-8800) • Go Tigers!; The Iron Ladies; A Trial in Prague

8. The Screening Room
54 Varick St. (212-334-2100) • Downtown 81; Lumumba; Vengo

9. UA Union Square
13th St. and Broadway (212-253-2225) • American Pie 2; Apocalypse Now Redux; Happy Accidents; Hedwig and the Angry Inch; Jeepers Creepers; L.I.E.; Legally Blonde; Made; The Musketeer; Planet of the Apes; Rush Hour 2; Tortilla Soup

14th–41st Streets

10. CC Murray Hill Cinemas
160 E. 34th St. (212-689-6548) • The Closet; The Deep End; Glitter; Sexy Beast

11. Clearview's Chelsea
260 W. 23rd St. (212-777-FILM#597) • The Deep End; Funny Girl; The Glass House; Glitter; Hedwig and the Angry Inch; The Musketeer; Together

12. Clearview's Chelsea West
333 W. 23rd St. (212-777-FILM#614) • American Pie 2; Lisa Picard is Famous

13. Loews 19th St. East
890 Broadway, at 19th St. (212-50-LOEWS#858) • The Curse of the Jade Scorpion; Hardball; The Others; Rat Race; Rock Star; Two Can Play That Game

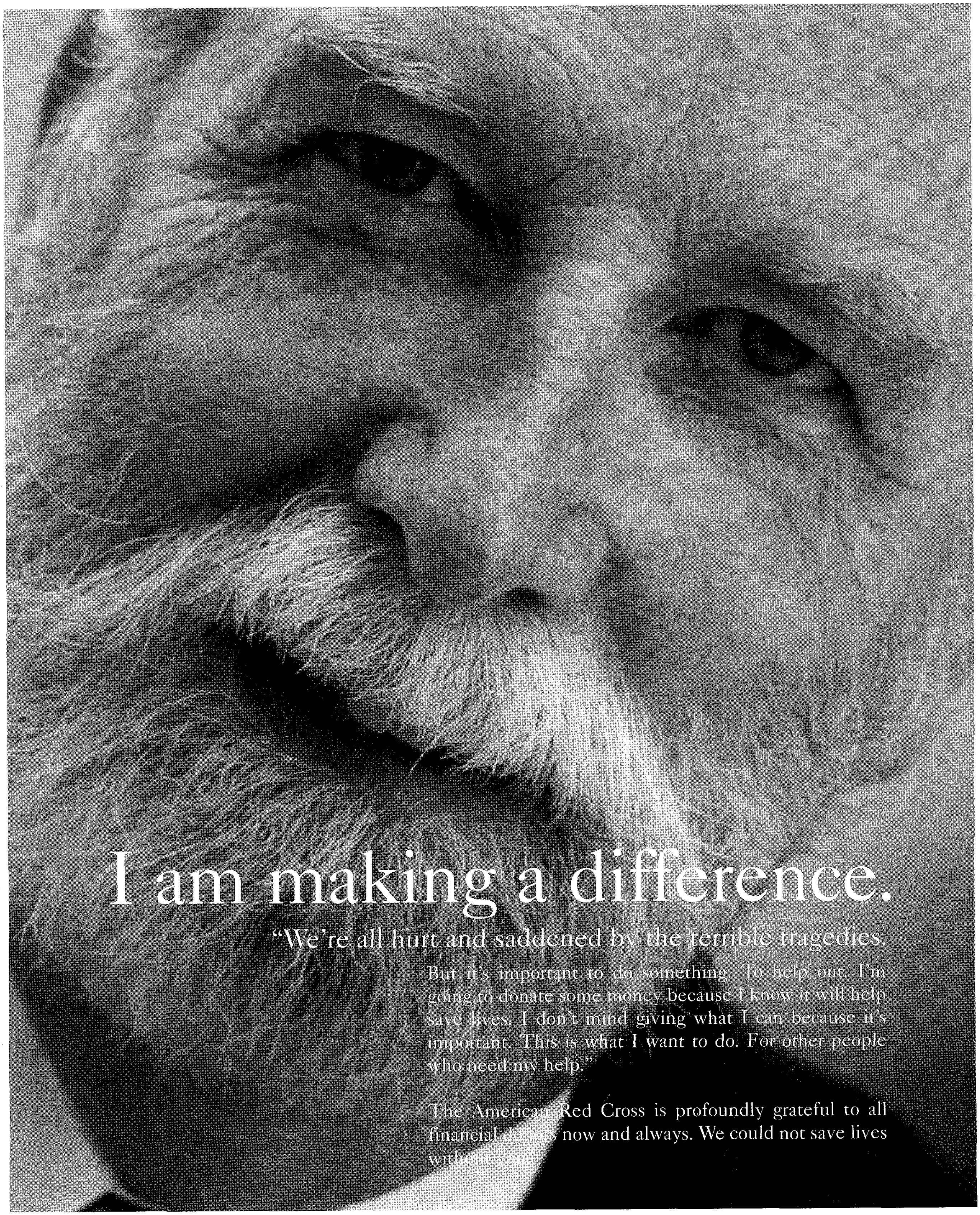
14. Loews Kips Bay Theatre
570 Second Ave. (212-505–6397#558) • American Pie 2; The Curse of the Jade Scorpion; Ghost World; The Glass House; Hardball; Jay and Silent Bob Strike Back; L.I.E.; The Musketeer; O; The Others; Rat Race; Rock Star; Rush Hour 2; The Score; Two Can Play That Game

Festival

Haven't We Met?

In previous years, the **New York Film Festival** has focused on American independents and new Latin American cinema, and helped launch directors like Quentin Tarantino and, last time around, *Amores Perros's* Alejandro González Iñárritu. For the festival's thirty-ninth year, however, it's the French New Wave that's washing over Manhattan. And we don't mean the *new* New Wave, we mean the original. The series opens with Jacques Rivette's *Va Savoir* (pictured), closes with Jean-Luc Godard's *In Praise of Love*, and features Eric Rohmer's *The Lady and the Duke.* (Rivette, 73, will make an appearance.) It's not all Brie and Bordeaux, though: The lineup also includes the world premiere of Wes Anderson's *The Royal Tenenbaums* and previews of David Lynch's *Mulholland Drive* and Richard Linklater's *Waking Life.* At Lincoln Center through October 14. (See "Museums, Societies, Etc.")

Photograph by Moune Jamet.


I am making a difference.

"We're all hurt and saddened by the terrible tragedies.

But it's important to do something. To help out. I'm going to donate some money because I know it will help save lives. I don't mind giving what I can because it's important. This is what I want to do. For other people who need my help."

The American Red Cross is profoundly grateful to all financial donors now and always. We could not save lives without you.

Please call 1-800-HELP NOW

To make your financial contribution to the American Red Cross for this tragedy and the emerging needs from this event.

www.redcross.org

American Red Cross

Together, we can save a life

Tribute

The Finest on Film

Can any New Yorker forget the great under-the-el chase in William Friedkin's **The French Connection**, a new print of which wraps the Film Forum's "NYPD" festival on September 28? The winner of five Oscars, with Gene Hackman (pictured, right) and Roy Scheider as NYPD narcs Eddie Egan and Sonny Grosso, began a new realism in Hollywood's portrayal of the police. And the real-life Sonny Grosso still loves it: "This is the prototype for every cop movie which followed," he says today. In honor of *The French Connection*'s thirtieth anniversary, we asked Grosso—who, in addition to serving twenty years as a New York detective, advised on *The Godfather*, scripted *The Seven-Ups*, and produced TV's *Night Heat*—to name his five top cop movies. *The French Connection* opens September 28; for the rest, fire up the VCR. B.K.

The Lineup	The Plot	The Report
***Detective Story* (1951)**	Kirk Douglas (pictured, left) plays an obsessive New York detective whose evangelical policing ultimately overtakes his life.	"What happens to Kirk reminds me of Eddie. But that happens so often. A very real picture."
***Madigan* (1968)**	Richard Widmark is a detective with 72 hours to bust the crook he let slip away.	"One of the first shot in New York, and that makes everything gritty and real."
***Bullitt* (1968)**	Steve McQueen (pictured, right) protects a witness from the mob—and the police.	"McQueen is the best—stoic, like a Western hero. Best car chase ever."
***Laura* (1944)**	Otto Preminger's noirish film stars Gene Tierney as a dead ingenue and Dana Andrews as the detective on her case.	"Every cop dreams of saving a Gene Tierney."
***The Seven-Ups* (1973)**	Roy Scheider in Philip D'Antoni's story of an avenging New York police man.	"Roy's second time as me, and it shows. Small movie, but just as good as the rest."

42nd–60th Streets

15. AMC Empire 25 Theatres
234 W. 42nd St. (212-398-3939) • Captain Corelli's Mandolin; The Curse of the Jade Scorpion; The Deep End; Ghost World; The Glass House; Glitter; Haiku Tunnel; Happy Accidents; Jeepers Creepers; John Carpenter's Ghosts of Mars; Jurassic Park III; L.I.E.; Moulin Rouge; The Others; Planet of the Apes; The Princess Diaries; Rocky Road; Rush Hour 2; Soul Survivors; Two Can Play That Game; Vampire Hunter D: Bloodlust

16. CC Cinemas 1, 2, 3
1001 Third Ave., at 60th St. (212-753-6022) • Apocalypse Now Redux; The Deep End; Together

17. CC Eastside Playhouse
919 Third Ave., bet. 55th and 56th Sts. (212-755-3020) • The Closet

18. Clearview's Ziegfeld
141 W. 54th St. (212-777-FILM#602) • Funny Girl

19. Loews 42nd Street E Walk
42nd St. at Eighth Ave. (212-50-LOEWS#572) • American Pie 2; Hardball; Jay and Silent Bob Strike Back; The Musketeer; O; Rat Race; Rock Star; The Score

20. Loews Astor Plaza
44th St. bet. Broadway and Eighth Ave. (212-50-LOEWS#699) • Apocalypse Now Redux

21. Loews State
1540 Broadway, bet. 45th and 46th Sts. (212-50-LOEWS#901) • America's Sweethearts; The Animal; The Closet; Legally Blonde; Session 9

22. Paris Theatre
4 W. 58th St. (212-688-3800) • Bread and Tulips

61st Street and Above, East Side

23. CC 86th St. East
210 E. 86th St. (212-777-FILM#763) • The Closet; Glitter; The Musketeer; The Others

24. Clearview's Beekman
1254 Second Ave., bet. 65th and 66th Sts. (212-777-FILM#606) • Captain Corelli's Mandolin

25. Clearview's First & 62nd St.
400 E. 62nd St. (212-777-FILM#957) • American Pie 2; The Glass House; Happy Accidents; Legally Blonde; Rock Star; Shrek

26. Clearview's Park and 86th St.
125 E. 86th St. (212-777-FILM#604) • American Pie 2; The Deep End

27. Loews 72nd St. East
1230 Third Ave., bet. 71st and 72nd Sts. (212-50-LOEWS#704) • The Others

28. Loews New York Twin
1271 Second Ave., bet. 66th and 67th Sts. (212-50-LOEWS#698) • Jay and Silent Bob Strike Back; Made; The Others

29. Loews Orpheum 7
1538 Third Ave., at 86th St. (212-50-LOEWS#964) • The Glass House; Hardball; Jeepers Creepers; Rat Race; Rock Star; Rush Hour 2; Two Can Play That Game

30. UA East
1629 First Ave., at 85th St. (212-249-5100) • Legally Blonde; O

31. UA Gemini
1210 Second Ave., at 64th St. (212-832-1670) • Glitter; The Musketeer; Tortilla Soup

61st Street and Above, West Side

32. Clearview's 62nd and Broadway
1871 Broadway, at 62nd St. (212-777-FILM#864) • Lisa Picard is Famous

33. Clearview's Metro Cinema
2626 Broadway, bet. 99th and 100th Sts. (212-777-FILM#609) • The Closet; Glitter

34. Clearview's Olympia
2770 Broadway, bet. 106th and 107th Sts. (212-777-FILM#613) • The Curse of the Jade Scorpion; The Others

35. Lincoln Plaza Cinemas
30 Lincoln Plaza, on Broadway bet. 62nd and 63rd Sts. (212-757-2280) • Ghost World; Innocence; L.I.E.; Liam; Our Lady of the Assassins; Together

36. Loews 84th Street
2310 Broadway, at 84th St. (212-50-LOEWS#701) • American Pie 2; Hardball; Rat Race; Rush Hour 2; Two Can Play That Game

37. Magic Johnson Harlem USA
300 W. 125th St. (212-665-8733) • The Glass House; Hardball; Jeepers Creepers; The Others; Rat Race; Rush Hour 2; Two Can Play That Game

38. New Coliseum
701 W. 181st St. (212-740-1545) • Hardball; Jeepers Creepers; The Others; Rat Race

39. Nova
3589 Broadway, bet. 147th and 148th Sts. (212-862-5728) • Glitter; Hardball; Jeepers Creepers

40. Sony Lincoln Square
1998 Broadway, at 68th St. (212-50-LOEWS#638) • America's Sweethearts; The Animal; The Curse of the Jade Scorpion; The Deep End; The Glass House; Jeepers Creepers; Legally Blonde; The Musketeer; O; The Princess Diaries; Rock Star; The Score

(See also "Museums, Societies, Etc.")

Bronx

41. Bay Plaza
2210 Bartow Ave., behind Bay Plaza Mall (718-777-FILM#833) • American Pie 2; Glitter; Hardball; Jeepers Creepers; The Musketeer; O; The Others; Rat Race; Rush Hour 2; Soul Survivors; Two Can Play That Game

42. Concourse Plaza
214 E. 161th St. (718-588-8800) • The Glass House; Hardball; Jeepers Creepers; The Musketeer; The Others; Rat Race; Rush Hour 2; Two Can Play That Game

43. Whitestone
2505 Bruckner Blvd., at Hutchinson River Pkwy. (718-409-9030) • American Pie 2; The Glass House; Glitter; Hardball; Jeepers Creepers; The Musketeer; The Others; Rat Race; Rush Hour 2; Shrek; Soul Survivors; Two Can Play That Game

Brooklyn

44. BAM Rose Cinemas
30 Lafayette Ave. (718-623-2770) • Happy Accidents; Lisa Picard is Famous; Lumumba; Together (See also "Museums, Societies, Etc.")

45. Brooklyn Heights Pavilion
70 Henry St. (718-369-0838) • The Deep End; Ghost World

46. Canarsie
9310 Ave. L, at E. 93rd St. (718-251-0700) • Glitter; Hardball; Jeepers Creepers

Photographs: from top to bottom, Twenieth Century Fox; Photofest (2).

47. Cobble Hill Cinema
265 Court St. (718-596-9113) • Atlantis; The Closet; Hardball; Innocence; L.I.E.; Shrek; Together

48. Court Street 12
106 Court Street (718-246-7469) • American Pie 2; The Glass House; Glitter; Hardball; Jeepers Creepers; The Musketeer; O; The Others; Rat Race; Rock Star; Rush Hour 2; Two Can Play That Game

49. Kent Triplex
Coney Island Ave. at Ave. H (718-338-3371) • The Curse of the Jade Scorpion; The Musketeer; O

50. Linden Boulevard Multiplex
Linden Blvd. and Eldert Lane (718-277-0303) • American Pie 2; The Glass House; Hardball; Jeepers Creepers; The Musketeer; O; The Others; Rat Race; Rush Hour 2; *Two Can Play That Game*

51. Pavilion
188 Prospect Park West (718-369-0838) • The Glass House; Glitter; Hardball; The Musketeer; The Others; Rock Star; Rush Hour 2; Vampire Hunter D: Bloodlust

52. Pavilion Flatbush
314 Flatbush Avenue (718-596-7070) • Jeepers Creepers; *Rocky Road; Two Can Play That Game*

53. Ridgewood
55-27 Myrtle Ave., at Putnam Ave. (718-821-5993) • Glitter; Hardball; Jeepers Creepers; The Musketeer; Two Can Play That Game

54. UA Marboro
6817 Bay Pkwy., at 69th St. (718-232-4000) • American Pie 2; Glitter; Hardball; The Others

55. UA Movies at Sheepshead Bay
3907 Shore Pkwy., off Exit 9 at Belt Pkwy. (718-615-1700) • The Glass House; Jeepers Creepers; The Musketeer; Rat Race; Rock Star; Rush Hour 2

Queens

56. Centre Sunnyside
42-17 Queens Blvd. (718-361-6869) • The Deep End; Glitter; The Musketeer; The Princess Diaries; Rat Race; The Score

57. Cinemart
106-03 Metropolitan Ave., at 72nd Rd., Forest Hills (718-261-2244) • Hardball; The Others; The Princess Diaries; Rat Race; Vampire Hunter D: Bloodlust

58. College Point Multiplex
28-55 Ulmer St., Whitestone (718-886-4900) • American Pie 2; The Glass House; Glitter; Hardball; Jeepers Creepers; The Musketeer; O; The Others; Rat Race; Rock Star; Rush Hour 2; Two Can Play That Game

59. Jackson Triplex
82nd St. at Roosevelt Ave. (718-478-6777) • Hardball; Jeepers Creepers; The Others

60. Kaufman Astoria Cinema
38th St. at 35th Ave. (718-786-2020) • American Pie 2; The Deep End; The Glass House; Glitter; Hardball; Jeepers Creepers; The Musketeer; Rat Race; Rock Star; Rush Hour 2; Soul Survivors; Two Can Play That Game

61. Kew Gardens Cinemas
81-05 Lefferts Blvd. (718-441-9835) • Bread and Tulips; The Closet; The Curse of the Jade Scorpion; The Deep End; Innocence; L.I.E.; Shrek; Tortilla Soup

62. Main Street Cinemas
72-66 Main St. (718-263-4828) • Cats & Dogs; The Deep End; The Glass House; Hardball; The Musketeer; Rush Hour 2; Two Can Play That Game

63. North Shore Towers
27-10 Grand Central Pkwy., Floral Park (718-229-7702) • The Closet; The Curse of the Jade Scorpion; Divided We Fall; Tortilla Soup

64. Plaza
103-14 Roosevelt Ave., at 103rd St., Corona (718-639-0012) • Glitter; Rock Star

65. UA Astoria
28-60 Steinway St. (718-726-1279) • Captain Corelli's Mandolin; Jay and Silent Bob Strike Back; Legally Blonde; O; The Others; Planet of the Apes

66. UA Brandon Cinema
70-20 Austin St., Forest Hills (718-544-1020) • Glitter; The Musketeer

67. UA Crossbay
94-11 Rockaway Blvd., at Woodhaven Blvd., Ozone Park (718-848-1738) • Jay and Silent Bob

"A MOUTH-WATERING DISPLAY OF TALENT
technique and patience. There are more intrigues here than in the court of the Medicis."
Elvis Mitchell, THE NEW YORK TIMES

"A DELECTABLE FUSION OF 'BIG NIGHT' AND 'THE SOPRANOS' ...COMBINES CULINARY DRAMA AND MOB INTRIGUE."
Steven Rea, PHILADELPHIA INQUIRER

A BOB GIRALDI FILM Starring DANNY AIELLO
dinner rush

Danny Aiello
Edoardo Ballerini
Vivian Wu
Mike McGlone
Kirk Acevedo
Sandra Bernhard
John Corbett
Summer Phoenix

GIRALDI SUAREZ DIGIAIMO PRODUCTIONS PRESENTS AN ACCESS MOTION PICTURE GROUP RELEASE AN ENTERTAINMENT CAPITAL GROUP COMPANY A BOB GIRALDI FILM DANNY AIELLO DINNER RUSH EDOARDO BALLERINI VIVIAN WU MIKE MCGLONE KIRK ACEVEDO SANDRA BERNHARD JOHN CORBETT SUMMER PHOENIX POLLY DRAPER ORIGINAL MUSIC BY ALEXANDER LASARENKO MUSIC SUPERVISOR ALEX STEYERMARK CASTING BY STEPHANIE CORSALINI EDITED BY ALLYSON C. JOHNSON PRODUCTION DESIGNER ANDREW BERNARD DIRECTOR OF PHOTOGRAPHY TIM IVES EXECUTIVE PRODUCERS PHIL SUAREZ ROBERT CHEREN ROBERT STEUER MICHAEL BAUMOHL PRODUCERS LOUIS DIGIAIMO PATTI GREANEY WRITTEN BY RICK SHAUGHNESSY & BRIAN KALATA DIRECTED BY BOB GIRALDI www.DinnerRush.com

R RESTRICTED UNDER 17 REQUIRES ACCOMPANYING PARENT OR ADULT GUARDIAN
LANGUAGE, SOME VIOLENCE AND SEXUALITY

DOLBY DIGITAL IN SELECTED THEATRES TECHNICOLOR AN ENTERTAINMENT CAPITAL GROUP COMPANY

Copyright ©2001 Entertainment Capital Group, plc and Access Motion Picture Group, Inc.

STARTS FRIDAY, SEPTEMBER 28TH!

LOEWS 42ND STREET E WALK
42ND ST & 8TH AVE IN TIMES SQ 50-LOEWS #572

LOEWS LINCOLN SQUARE
B'WAY BET. 67TH & 68TH STS.
50-LOEWS #638

CLEARVIEW CINEMAS
FIRST & 62ND CINEMAS
62ND ST. BET. 1ST & YORK AVES. 777-FILM #957

CLEARVIEW CINEMAS
PARK & 86TH STREET CINEMAS
86TH ST. & LEX AVE.
979-CLVW #604

LOEWS KIPS BAY THEATRE
2ND AVE. & 32ND ST. 50-LOEWS #558

UNITED ARTISTS
UNION SQUARE STADIUM 14
13TH ST & B'WAY
777-FILM #777

AND AT A THEATRE NEAR YOU!

Live Music Nightly
RODEO
Kitchen Open til 2:00 a.m.
BBQ TEX-MEX
The Longest Running Honky-Tonk in NYC.
375 Third Avenue at 27th Street • 212-683-6500
www.rodeobar.com

OMEN
JAPANESE CUISINE
NEW YORK KYOTO KOBE
OPEN EVERY NIGHT 6 PM TO 1AM 212 925-8923
IN SOHO AT 113 THOMPSON STREET (PRINCE & SPRING)

Simply PASTA
A Nice Place to Mangia
120 W 41st Street
212 391 0805

"Excellent Upscale Delicious Cuisine"
ZAGAT 2001
utsav
Festive India
1185 Avenue of the Americas
46th & 47th St. between 6th & 7th Ave. (212) 575-2525
www.utsavny.com

World Wildlife Fund
®
1-800-CALL-WWF

Innovative Cuisine with a French Accent!
Meli Melo
Open Sundays
686-5551
11:30AM - 1:00AM
110 Madison Ave.
(bet. 29th & 30th)

FISHMAN *Continued from page 39*

TriBeCa had recently been a place where Shalom Harlow could dine without makeup and with little notice, and Tom Green and his wife, Drew Barrymore, could walk their dog unaccosted, and Ed Burns and Heather Graham could quietly walk into the bank. Lately, however, celebrities were nowhere to be seen—though someone reported hearing news of the Pentagon attack from Michael Imperioli of *The Sopranos*. But the Odeon fed a table of firefighters in their gear; and a neighborhood usually cool toward celebrities in its midst shifted. People approached the firefighters, thanked them, just seeming to want to get close.

"We're all in this together—that's the feeling," said one school director. The Knitting Factory offered free space to the Park PreSchool, which was in the frozen zone, as did the Civic Center Synagogue on White Street. Even Eden Day Spa chipped in massages to workers.

Realtors and boutique owners put the most hopeful face on things. "I don't know if I'm opened or closed," said Guido Zwicker of Pescepalla Docks gallery, which was open but had no customers all week. Real estate is, in part, a location game—TriBeCa had been a walk-to-work location for the financial crowd. The real-estate market may remain strong. "It's all about space in Manhattan," and the neighborhood still has plenty of it, said Ken Malian, TriBeCa sales manager for Douglas Elliman.

Some restaurateurs worried, too. "A lot of our customers are in the financial business," said Henry Meer, chef and owner of City Hall restaurant, which tossed out tens of thousands of dollars of spoiled food. "Prior to last Tuesday, it was fragile, and this was a huge economic blow."

There was a larger concern. "Will people want to do fine dining near ground zero?" asked one chef at Bouley. Sometimes, as one store owner remarked, "it's hard to believe the limos will ever line up again."

The streets will open to traffic soon. Each day brought cleaner sidewalks. Food Emporium's rotten stock—the stink had infiltrated nearby apartments—had been thrown away. And yet, perhaps oddest of all, some wondered—even hoped—that a few of the changes would last. They liked what they sensed in the new TriBeCa—it was as if the village of TriBeCa had rediscovered its true self. "Maybe it will be like Greenwich Village now, more neighborhoody," said one store owner.

"Maybe TriBeCa will become artists and families again," said Berman, who's living temporarily in the Gramercy Park Hotel. "Maybe we won't have to worry about high-end furniture places taking over every conceivable space." ■

Strike Back; Jeepers Creepers; Two Can Play That Game

68. UA Crossbay II
92-10 Rockaway Blvd., at 93rd St., Ozone Park (718-641-5330) • The Glass House; Glitter; Hardball; The Musketeer; The Others; Rush Hour 2

69. UA Midway
108-22 Queens Blvd., at 71st Ave., Forest Hills (718-544-5545) • American Pie 2; Captain Corelli's Mandolin; The Glass House; Jay and Silent Bob Strike Back; Jeepers Creepers; O; Planet of the Apes; Rock Star; Rush Hour 2

70. UA Movies at Bayside
38-39 Bell Blvd., at 39th Ave. (718-225-7711) • America's Sweethearts; The Animal; The Glass House; The Musketeer; Rat Race

71. UA Movieworld
242-02 61st Ave., off Exit 31, Douglaston (718-423-7200) • The Deep End; Glitter; Legally Blonde; The Musketeer; The Others; Rat Race; Rush Hour 2

Staten Island

72. Atrium
680 Arthur Kill Rd., nr. Richmond Ave., Eltingville (718-317-8300) • American Pie 2; Glitter; Hardball; Jeepers Creepers; The Musketeer; The Others; The Princess Diaries; Rat Race; Rock Star; Rush Hour 2; Shrek

73. UA Hylan Plaza
107 Mill Rd., at Hylan Blvd., New Dorp (718-351-0805) • Hardball; Legally Blonde; The Musketeer; The Princess Diaries; Rat Race

74. UA Movies at Staten Island
141 E. Service Rd., at Victory Blvd., Travis (718-983-9600) • America's Sweethearts; American Pie 2; The Animal; The Deep End; The Glass House; Glitter; Hardball; Jeepers Creepers; The Musketeer; "O"; The Others; Rat Race; Rock Star; Rush Hour 2; Two Can Play That Game

Museums, Societies, Etc.

75. BAM Rose Cinemas
30 Lafayette Avenue, Brooklyn (718-623-2770); $9. • "Toto Recall: Italy's King of Comedy." 9/27: *The Passionate Thief* (1960). 9/28: *Toto Versus the Four* (1963).

76. Brooklyn Museum of Art
200 Eastern Pkwy., Brooklyn (718-638-5000); $6. • "*Anime* Weekend." 9/29-9/30: *Ghost in the Shell* (1996); *Jin Roh: The Wolf Brigade* (1998).

77. Film Forum
209 W. Houston St. (212-727-8110); $9. • "NYPD." 9/26: *Cop Land* (1997); *Romeo Is Bleeding* (1993). 9/27: *Prince of the City* (1981). 9/28-10/4: *The French Connection* (1971). 9/25-10/1: *Band of Outsiders* (1965).

78. Film Society of Lincoln Center
65 W. 65th St., plaza level (212-875-5600); $9. • "The 39th New York Film Festival." 9/28: *Va Savoir* (2001). 9/29-9/30: *What Time Is It There?* (2001); *Warm Water Under a Red Bridge* (2001); *Storytelling* (2001). 9/30: *Warm Water Under a Red Bridge* (2001). 10/1: *La Cienaga* (2001). 10/2: *Italian for Beginners* (2001). 10/3: *Time Out* (2001); *The Night of the Hunter* (1955). 10/5: *The Royal Tenenbaums* (2001); *The Lady and the Duke* (2001).

79. Ocularis
70 N. 6th St., Brooklyn (718-388-8713); $5. • 9/30: *Underground* (1997).

80. Scandinavia House
(Victor Borge Hall) 58 Park Ave., nr. 38th St. (212-779-3587); $8 • 9/26: *Juha* (1937). 10/3: *Sult* (1966).

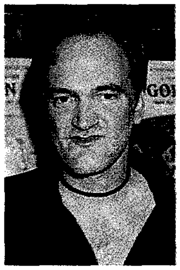
81. The Second Annual NY S/M Film Festival
32 Second Ave. (212-505-5181); $9. • 10/2: *The Good, the Bad and the Ridiculous: S/M at the Movies* (2001). 10/4: *Born to Raise Hell* (1975). 10/5: *Sasayaki* (2000); *Helpless Maiden Makes a Statement* (1999); *School* (1996); *Happy Birthday* (1999); *Switch* (1996); *Kinky Pinkies* (2000); *The Black Glove* (1996); *The Frightened Woman* (1971). 10/6: *Out of the Darkness* (2001); *The Pain Game* (2000); *Lies* (1999).

82. Sony Imax Lincoln Square
1998 Broadway, at 68th St. (50-LOEWS#638); $9.50 • *Apocalypse Now Redux; China: The Panda Adventure; T-Rex; Cyberworld; Galápagos*.

Trailers

REEL DAMAGE As the film industry—along with the rest of the nation—starts to recover from the tragedy of September 11, reports abound of films being temporarily shelved due to offensive content (*Collateral Damage*) and trailers and posters showing the Twin Towers being pulled (*Spiderman*); yet another film affected by the terrorist attack on the World Trade Center is the kung fu comedy *Nosebleed*, which was set to go into production later this year starring **Jackie Chan** as a window washer at Windows on the World, as reported previously in this column; the script will undergo complete revision, but MGM says it had already planned on changing the Twin Towers premise.

GRAND *CANYON* Frances McDormand, Christian Bale (pictured), and **Kate Beckinsale** have all signed on to star in *Laurel Canyon*, which goes into production later this month; **Lisa Cholodenko** (*High Art*) will direct from her own screenplay, which follows the story of a hard-partying record producer (McDormand) and the revitalization of her relationship with her son (Bale) after she strikes up a relationship with his fiancée (Beckinsale); no distributor is attached yet.



PRINCE OF PULP Fans of **Quentin Tarantino** (pictured) have plenty to look forward to as details emerge about his long-awaited upcoming projects, *Kill Bill* and *Glorious Bastards;* the first stars **Uma Thurman** as an assassin-for-hire on a personal mission of revenge and will shoot next summer; the second, to go into production in the summer of 2003, is a World War II story about the experiences of a close-knit group of soldiers, with **Michael Madsen** to star. SARA CARDACE

Photographs by Robin Platzer.

Edited by Logan Hill

Opening

A Better Logic

Now that everything has changed, says Shoja Azari, co-creator of **Logic of the Birds**, "I really think it becomes even more urgent to have this show open." Like his collaborators—video artist Shirin Neshat, singer Sussan Deyhim (pictured, in a video still used in the production), and filmmaker Ghasem Ebrahimian—Azari is Iranian-American, and *Logic*, intended to celebrate the Kitchen's thirtieth-anniversary season, reinterprets a classic Persian text. "We show the other side of the culture, its more human feeling, and its involvement in creation rather than destruction," says Azari. For this production, which combines high-res video with live performance and music, the group has turned to a twelfth-century tale that tracks the spiritual journey of birds seeking their king. "At that time, there was a great deal of fanaticism, as there is now, and the establishment of mysticism in Iran was, in a way, a form of resistance to all the atrocities and the repression," says Azari. He adds that the terror of the past week has been personally painful—"We're here in exile, running away from realities that we do not identify with, and then things like this happen," he says—and he's worried about hate crimes. "I think New York is fairly safe, but you're affected by it psychologically," he says, "and that's why I think this piece is even more timely. It is about looking beyond all this stupidity and prejudice and arriving at the fact that we're basically made of the same things, flesh and divinity at the same time." Performances, recently delayed a few days, begin October 5. (See "Off-Off Broadway.") L.H.

Broadway

Previews and Openings

Hedda Gabler
The fantastic Kate Burton plays Hedda, a Victorian woman who grows bored with her scholarly husband, in this new Jon Robin Baitz adaptation of Ibsen's classic, directed by Nicholas Martin. $30–$70. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. In previews for a 10/4 opening. • Ambassador Theatre, 215 W. 49th St. (212-239-6200).

Thou Shalt Not
Reigning Broadway super-choreographer Susan Stroman (*Contact, The Music Man, The Producers*) directs and choreographs a steamy new musical based on Emile Zola's classic tale *Thérèse Raquin*. Singer and songwriter Harry Connick Jr. wrote the music and lyrics for this new adaptation, set in his home town of New Orleans. Craig Bierko plays a jazz musician who returns from WWII and seduces a local married woman, played by Kate Levering. $20–$85. Tues.–Sat. at 8, Sat. and Sun. at 2, Sun. at 7:30. Previews begin 9/27 for a 11/1 opening. Through 1/6. • Plymouth Theatre, 236 W. 45th St. (212-239-6200).

Now Playing

Aida
The epic musical about the love affair between a Nubian slave and a cute Egyptian, with music by Elton John and lyrics by Tim Rice. Maya Days, Idina Menzel, and Adam Pascal star. More important, the gigantic sets and ridiculously fabulous costumes are designed by Bob Crowley. $25–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Palace Theatre, 1554 Broadway, at 47th St. (212-307-4747).

Beauty and the Beast
The family-friendly musical adaptation of Disney's film is no *Lion King*, but it has still been entertaining kids by the busload. $25–$85. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. • Lunt-Fontanne Theatre, 205 W. 46th St. (212-307-4747).

Cabaret
This gritty revival of Broadway's most decadent musical won four Tonys in 1998 for its portrayal of the sepia-washed world of Berlin cabaret. Set in the former glory of Studio 54 and based on Christopher Isherwood's *Berlin Stories*, the production revives the classic songs of Fred Ebb and John Kander with a darker edge than the Liza Minnelli edition. That said, the revival gets a strange tweak as squeaky-clean Brooke Shields joins Matthew Greer and Matt McGrath (*Hedwig*). $25–$95. Tues.–Sat. at 8, Sat. and Sun. at 2, Sun. at 7. Opened: 3/19/98. • Studio 54, 254 W. 54th St. (212-239-6200).

Chicago
This delightfully raunchy musical tribute to tough women and the men they murder won six Tonys in 1996. In this stylish production, choreographed by Ann Reinking and directed by Walter Bobbie, female inmates in a Jazz Age Chicago prison vie for the attention of a flashy lawyer and the tabloid press. Chuck Cooper, Marcia Lewis, Anna Montanero, and Nana Visitor star. $20–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened: 11/14/96. • Shubert, 225 W. 44th St. (212-239-6200).

Contact
This sensational, Tony-slathered, and thankfully uncategorizable dance-theater work by John Weidman and Broadway's reigning choreographer, Susan Stroman, presents a triptych of inventive pieces, ranging from a Victorian flirtation to a suicidal adman's frantic fantasy. Charlotte d'Amboise, Colleen Dunn, and D.W. Moffett now star. $55–$80. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Lincoln Center's Vivian Beaumont Theater, 150 W. 65th St. (212-239-6200).

42nd Street
Come and meet those dancin' feet. This revival of the Al Dubin and Harry Warren musical about the proverbial chorus girl who gets her big break is snappily directed by Mark Bramble, with exuberant choreography by Randy Skinner, and features a top-notch cast: Michael Cumpsty, Christine Ebersole, David Elder, Jonathan Freeman, Kate Levering, and Mary Testa. $20–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Ford Center for the Performing Arts, 213 W. 42nd St. (212-307-4100).

The Full Monty
The rambunctious musical adaptation of the 1997 film about desperate, destitute men who have nothing to lose but their underwear. Music and lyrics by David Yazbek; book by Terrence McNally; directed by Jack O'Brien. $31–$86. Mon.–Sat. at 8, Wed. and Sat. at 2. • Eugene O'Neill Theatre, 230 W. 49th St. (212-239-6200).

Les Misérables
An audacious button-pusher with over-the-top songs like "Do You Hear the People Sing?" and "I Dreamed a Dream," producer Cameron Mackintosh's mega-hit, based on the Victor Hugo novel, still stands as the best of the big British commercial imports. $20–$85. Mon.–Sat. at 8, Wed. and Sat. at 2. Opened: 3/12/87. • Imperial Theater, 249 W. 45th St. (212-239-6200).

The Lion King
Based on the popular Disney movie, this sublimely inventive production showcases some of the best experimental theater techniques of a generation, wrought with joyful mastery by experimental director extraordinaire Julie Taymor, and rewarded with a bouquet of Tonys in 1998. $30–$95. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. Opened: 11/13/97. • New Amsterdam Theater, 214 W. 42nd St. (212-307-4747).

Ground Rules

Except where noted, Broadway shows begin at 8 and are dark Monday. Wallet-watchers should keep in mind the TKTS booth, where discount tickets are available (for that day's performance only) to many Broadway and Off Broadway shows. TKTS is at Broadway and 47th Street; call 212-768-1818 for more info. Involved in a production and want to submit details for a possible listing? Call 212-508-0740.

Photograph by Logic of the Birds, 2001.

The Music Man
Meredith Willson's 1957 musical about a con-man who charms the sleepy town of River City, Iowa, gets a giddily inventive production at the hands of director-choreographer Susan Stroman (*Contact, The Producers*). Beginning Robert Sean Leonard stars as Professor Harold Hill opposite the talented Rebecca Luker. $40–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Neil Simon Theatre, 250 W. 52nd. St. (212-307-4100).

The Phantom of the Opera
Unlike *Cats,* Andrew Lloyd Webber's other blockbuster refuses to give up the ghost. $20–$85. Mon.–Sat. at 8, Wed. and Sat. at 2. Opened: 1/26/88. • Majestic Theater, 247 W. 44th St. (212-239-6200).

Onstage

The Shows Must Hang On

As seats go empty and stages go dark across the city this week, worried theatergoers will no doubt focus on beleaguered Broadway. But let's not forget the downtown shows that, even under normal conditions, would barely break even. On September 27, P.S. 122 welcomes back talented Canadian playwright Daniel MacIvor, who hopes to follow his two deserved downtown smashes, *Never Swim Alone* and *See Bob Run,* with **In on It**, a twisting tale about a dying man, a pair of lovers, and two gay men trying to produce a hit play. To be sure *his* play is a hit, MacIvor will both direct and co-star (with Darren O'Donnell, pictured, with MacIvor's tongue in his ear). At the Century Center, you can brush up on your Shakespeare in double time with a revival of the frenetic comedy **The Complete Works of William Shakespeare (Abridged).** Beginning September 28, this offbeat crash course in the Bard will be directed by the audacious downtown director Jeremy Dobrish (*Poona*). (See "Off Broadway" and "Off-Off Broadway.")

Photograph by Guntar Kravis.

The Producers
Nathan Lane and Matthew Broderick produce the ultimate "surefire flop," *Springtime for Hitler,* in Mel Brooks's triumphant new musical and Tony Award record-setter. Based on the Oscar-winning 1968 film, directed and choreographed with aplomb by Susan Stroman, this giddy romp is the hottest ticket in town. $30–$100. Tues.–Sat. at 8, Sat. and Sun. at 2, Sun. at 7:30. • St. James Theatre, 246 W. 44th St. (212-239-6200).

Proof
Justly rewarded with a Pulitzer and several Tonys, David Auburn's *Proof* is a virtuoso piece of writing. As Catherine, Jennifer Jason Leigh now plays a chronically depressed young woman whose father, a famous mathematician, recently lost his mind and then his life. When Catherine's type-A sister rolls into town to bury her father, a graduate student (the extremely talented Josh Hamilton) finds a groundbreaking proof among her father's otherwise nonsensical papers and Catherine is jolted out of her near-catatonic state and into the confusing world around her. Daniel Sullivan's direction is impeccable. $24–$69. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Walter Kerr Theatre, 219 W. 48th St. (212-239-6200).

Rent
The late Jonathan Larson's Pulitzer-winning reimagining of Puccini's *La Bohème* as it might be lived by a gaggle of hipsters ensconced in the East Village at the peak of grunge and the AIDS epidemic. $35–$80. Mon., Tues., Thurs. at 8, Sat. at 2 and 8, Sun. at 2 and 7. • Nederlander Theater, 208 W. 41st St. (212-307-4100).

Tale of the Allergist's Wife
In this shticky Manhattan comedy by downtown "gender illusionist" and camp playwright Charles Busch, Tony Roberts and Valerie Harper play a hyper allergist and his frazzled self-improving wife, whose worlds are upended by the arrival of a globetrotting debutante (played by Michele Lee). $30–$70. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Barrymore Theatre, 243 W. 47th St. (212-239-6200).

Urinetown
After its surprise success earlier this year, this weird musical, with book and lyrics by Greg Kotis and music and lyrics by Mark Hollman, transfers to Broadway. In a corrupt city beset by a disaster of apocalyptic proportions, water is worth its weight in gold, and pedestrians are forced to comply with a pay-per-pee system. $75–$85. Mon.–Sat. at 8, Wed. at 2:15, Sat. at 2. • Henry Miller, 124 W. 43rd St. (212-239-6200).

Off Broadway

Previews and Openings

An Adult Evening of Shel Silverstein
Atlantic Theatre Company stages one-acts by the author of one of the greatest Johnny Cash songs ever: "A Boy Named Sue." As this show will prove, Silverstein always had his eye on mature stories. Remember "Cover of the *Rolling Stone*?" $45. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. Previews begin 9/29 for a 10/17 opening. • Atlantic Theatre, 336 W. 20th St. (212-239-6200).

Are You Dave Gorman?
A solo show by comedian Dave Gorman. $25–$40. Wed.–Sat. at 8. 9/26–10/4. • Westbeth Theatre Center, 151 Bank St. (212-741-0391).

The Complete Works of William Shakespeare (Abridged)
This off-beat crash-course through the Bard's works is directed by downtown director Jeremy Dobrish. $25–$55. Mon., Wed.–Fri. at 7, Sat. at 4, 7, and 10. Previews begin 9/28 for a 10/15 opening. • Century Center for the Performing Arts, 111 E. 15th St. (212-239-6200).

Exit the King
Pearl Theatre presents the first production of this Ionesco work staged in New York since 1962. In the drama, King Berenger I is informed that he will only live so long as the play is onstage, and prolongs his comic exit scene to a full ninety minutes. $28–$35. In previews for a 9/24 opening. Tues. at 7, Thurs.–Sat. at 8, Wed., Sat., and Sun. at 2. Through 10/21. • Pearl Theatre Company, 80 St. Marks Pl. (212-598-9802).

An Immaculate Misconception
An inventor of the birth control pill, Carl Djerassi opens his first play, which is, appropriately enough, a drama about contemporary sex and reproduction. Margaret Booker directs. In previews for a 10/1 opening. Mon., Wed.–Sat. at 8, Sat. at 2:30, Sun. at 3. Through 10/21. • Primary Stages, 354 W. 45th St. (212-333-4052).

The Late Henry Moss
In the East Coast premiere of Sam Shepard's latest drama, Ethan Hawke and Arliss Howard play two brothers who unearth the legacy of their late alcoholic father. The play met mixed reviews in San Francisco, but has now been handed over to the capable director and long-time Shepard collaborator Joseph Chaikin, the founder of the Open Theater. $55. Tues.–Sat. at 8, Sat. at 2, Sun at 3. In previews for a 9/23 opening. Through 10/14. • Signature Theatre's Peter Norton Space, 555 W. 42nd St. (212-244-7529).

Metamorphoses
Mary Zimmerman uses a 27-foot-wide pool of water to stage her inventive, Ovid-inspired work, which was a splashing success in earlier Los Angeles and Seattle runs. $35–$55. Tues., Thurs.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. In previews for a 10/9 opening. • Second Stage Theatre, 307 W. 43rd St. (212-246-4422).

Puppetry of the Penis
A lesson in "the ancient Australian art of genital origami." And if you think this sounds like something a disturbed balloon-animal-tying birthday clown does when he's alone at night—you're close to the truth. Two Australian comedians perform penile contortions like "The Hamburger," "The Eiffel Tower," and "The Windsurfer." $29.90–$39.90. Tues.–Thurs. at 8, Fri. and Sat. at 7 and 9:30, Sun. at 7. Previews begin 9/25 for a 10/5 opening. • John Houseman Theatre, 450 W. 42nd St. (212-239-6200).

Reefer Madness
Based on the 1936 marijuana scare film, this budding new musical by Kevin Murphy and Dan Studney stages what happens when a good kid inhales and falls in with some pot-addled communist zombies. Directed by Andy Fickman and choreographed by Paula Abdul, the production won bunches of Los Angeles critics' awards in 1999—plus a *High Times* "Stony" for Theatrical Production of the Year. On the heels of *Bat Boy* and *Urinetown*, this looks to be the stage's next big offbeat hit. $20–$60. Tues.–Sat. at 8, Sat. at 2, Sun. at 3 and 7:30. In previews for a 10/7 opening. • Variety Arts Theatre, 110 Third Ave. (212-239-6200).

Save It for the Stage: The Life of Reilly
Director and actor Charles Nelson Reilly presents the story of his life, from the Bronx to Broadway. $35–$40. Tues.–Sat. at 8, Sun. at 3. Previews begin 9/28 for a 10/3 opening. • Irish Repertory Theatre, 132 W. 22nd St. (212-727-2737).

The Shape of Things
In one of Off Broadway's most anticipated arrivals, Gretchen Mol, Paul Rudd, Rachel Weisz, and Frederick Weller star in the latest wicked drama by Neil LaBute, the author of *bash* and the filmmaker behind *In the Company of Men* and *Your Friends and Neighbors.* The play tracks an ambitious artist who bends an unwitting museum guard to her peculiar will. $65. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. In previews for a 10/10 opening. • Promenade Theatre, 2162 Broadway, at 76th St. (212-239-6200).

The Spitfire Grill
Based on Lee David Zlotoff's 1996 film about a young woman who moves to a small Wisconsin town, this new Playwrights Horizons musical by James Valcq and Fred Alley features Liz Callaway, Garrett Long, Mary Gordon Murray, and Steven Pasquale. $50. Tues.–Sat. at 8, Sun. at 7, Sat. and Sun. at 3. In previews for a 10/2 opening. • Duke Theater, 229 W. 42nd St. (212-239-6200).

Underneath the Lintel
In Glen Berger's new play, subtitled "The Mystery of the Abandoned Trousers," a librarian begins a peculiar investigation after discovering a returned book that is 123 years overdue. $35–$45. Tues.–Sat. at 8, Sat. and Sun. at 3, Sun. at 7. In previews for a 9/30 opening. • SoHo Playhouse, 15 Vandam St. (212-239-6200).

Unwrap Your Candy
Last year, the playwright successfully adapted his dark play *Quills* into a disturbing motion picture (tagline: "Meet the Marquis de Sade. The pleasure is all his"). Now he's returning to the stage with four short frightening works. $15–$40. Mon.–Sat. at 8, Sat. at 3. In previews for a 10/8 opening. • Vineyard Theatre, 108 E. 15th St. (212-353-0303).

Now Playing

The Bakkhai
Nikolai Kinski, son of Klaus Kinski and the star of the new film *Tortilla Flat*, plays both King Pentheus and Agave in this new adaptation of the Euripides classic. René Migliaccio (*Nosferatu*) directs this Black Moon Theatre production, in which an all-female chorus plays Dionysus. $20. Tues.–Sun. at 8:30, 9/23 and 9/30 at 3. Through 10/7. • Here, 145 Sixth Ave. (212-647-0202).

Bat Boy: The Musical
Boldfaced headlines in the *Weekly World News* declaring the capture of a live bat-child led to the creation of this surprisingly successful, high-flying musical. $20–$55. Tues.–Sat. at 8, Sat. and Sun. at 3, Sun. at 7:30. • Union Square Theatre, 100 E. 17th St. (212-307-4100).

Blue Man Group: Tubes
Smart silliness, with toilet paper, neon-colored paint, cereal, etc. Appropriate for just about everyone—kids, adults, foreigners, haters and lovers of performance art. $55–$65. Tues.–Thurs. at 8, Fri. at 7 and 10, Sat. at 4, 7, and 10, Sun. at 2, 5, and 8. Opened: 11/17/91. • Astor Place Theatre, 434 Lafayette St. (212-254-4370).

De La Guarda
A show that's part carnival, part rock concert, and almost entirely airborne. $20–$50. Tues.–Fri. at 8, Fri. at 10:30, Sat. at 7 and 10, Sun. at 7. • Daryl Roth Theatre, 20 Union Square East, at 15th St. (212-239-6200).

The Donkey Show
A fantastic, loose disco-musical adaptation of *A Midsummer Night's Dream*, with even looser morals. Cable sex icon Robin Byrd hosts on Wednesdays. $39. Wed.–Sat. at 8, Fri. and Sat. at 10:30. • El Flamingo, 547 W. 21st St. (212-307-4100).

Down South
Doug Field's comedy lampoons sixties suburbia. $35. Mon., Wed.–Fri. at 8, Sat. at 7 and 10, Sun. at 7. Through 10/14. • Rattlestick Theatre, 224 Waverly Pl. (212-239-6200).

Eat the Runt
After a successful run downtown last year, Avery Crozier's comedy about arts funding returns with a nifty casting experiment in which any actor may play any role, on any given night. $50. Mon., Wed.–Sun. at 8, Wed. and Sat. at 2. • American Place Theater, 111 W. 46th St. (212-239-6200).

The Fantasticks
The musical perennial that, happily, refuses to go away. $36.50–$39. Tues.–Fri. at 8, Sat. at 3 and 7, Sun. at 3 and 7:30. Opened: 5/3/60. • Sullivan St. Playhouse, 181 Sullivan St. (212-674-3838).

First Love
Playwright Charles Mee (*Big Love, True Love*) collaborates with Mabou Mines' Ruth Maleczech and Frederick Neumann and his daughter, director Erin B. Mee, in an experimental performance about a surprising accident. $45. Tues.–Sat. at 8, Sat. at 2, Sun. at 3 and 7. • New York Theatre Workshop, 79 E. 4th St. (212-239-6200).

Forbidden Broadway 2001: A Spoof Odyssey
Gerard Alessandrini's newest update of his long-running musical spoof. $49.50–$55. Mon., Wed., Fri., and Sat. at 8:15, Sat at 2:30, Sun. at 3:30 and 7:30. • Douglas Fairbanks Theatre, 432 W. 42nd St. (212-239-6200).

Hello Muddah, Hello Fadduh!
A revival of the classic Allan Sherman musical, which tracks a couple's life from summer camp to retirement. $45–$50. Tues.–Sat. at 8, Sat. at 5, Wed. and Sun. at 3. • Triad Theatre, 158 W. 72nd St. (212-239-6200).

I Love You, You're Perfect, Now Change
They're here. They're straight. Get used to it. It's a daring innovation, perhaps, but this musical revue is about what, in the context of most contemporary musicals, seems an amusingly quaint subject these days—heterosexual love. $49.50–$60. Mon., Tues., Fri., and Sat. at 8, Wed. at 2:30, Sun. at 3 and 7:30. Opened: 8/1/96. • Westside Theatre, 407 W. 43rd St. (212-239-6200).

The Ionesco Festival
How absurd: twenty-nine Off and Off–Off Broadway companies are staging 39 of Eugene Ionesco's plays. Highlights include the Pearl Theater's production of *Exit the King* and Sanctuary Theater's production of *The Picture,* starring Tony Torn. Call for schedule and locations. Through 12/1. • (212-387-2043).

La Lupe: My Life, My Destiny
Carmen Rivera's energetic new musical about the iconic salsa singer La Lupe tracks the singer's rise and fall. Luis Caballero directs. Performances on Wed. and Thurs. are in English; all others are in Spanish. $40. Tues.–Sat. at 8, Sun. at 6:30, Sat. and Sun. at 2. • Theatre Four, 424 W. 55th St. (212-239-6200).

Love
David S. Rosenthal, the co-creator and co-producer of *Ellen* and the creator of *The Arsenio Hall Show*, presents his first play, which focuses on the writer's desire to bed Heidi Klum. Dan Fields directs. $35. Mon.–Thurs. at 8, Fri. and Sat. at 7 and 10. • East 13th Street Theater, 136 E. 13th St. (212-307-4100).

Love, Janis
An enjoyable new bio-musical based on the book *Love, Janis* by Joplin's sister Laura and performed by a trio of actresses. $35–$75. Tues.–Fri. at 8, Sat. at 7 and 10:30, Sun. at 3 and 7:30. Through 12/31. • Village Theater, 158 Bleecker St. (212-307-4100).

Naked Boys Singing
Just like a regular musical revue, but without pants. $35–$65. Mon., Wed.–Fri., and Sun. at 8, Sat. at 7 and 10, and Sun. at 3. • Actor's Playhouse, 100 Seventh Ave. So. (212-239-6200).

Our Sinatra
Kurt Stamm directs this tribute to Ol' Blue Eyes. $50–$100. Mon.–Wed., Fri., and Sun. at 8, Wed. at 2:30, Sun. at 3. • Reprise Room at Dillon's, 245 W. 54th St. (212-239-6200).

Perfect Crime
The long-running thriller. $35. Mon. and Thurs.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3 and 7. Opened: 4/5/87. • Duffy Theatre, 1553 Broadway, at 46th St. (212-695-3401).

Rude Entertainment
Christopher Ashley (*The Rocky Horror Show, The Country Club*) directs three one-act plays by Paul Rudnick (*Jeffrey, The Most Fabulous Story Ever Told*) for the ever-playful Drama Dept. $35. Tues.–Fri. at 8, Sat. at 7 and 10, Sun. at 3 and 7. • Greenwich House Theatre, 27 Barrow St. (212-239-6200).

Six Goumbas and a Wannabe
A mob comedy by Vincent Gogliormella. $49.50. Tues.–Sat. at 8, Sat. at 3, Sun. at 3 and 7. • Players Theatre, 115 Macdougal St. (212-239-6200).

Something Cloudy, Something Clear
Stass Klassen stars in Tennessee Williams's last full-length play, an autobiographical drama concerning the tension between love and lust. Anatole Fourmantchouk directs. $50. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. • Theatre @ St. Clements, 423 W. 46th St. (212-307-4100).

Stomp
This loud, aggressive, and energetic show is a boisterous riot of found-object percussion. $29.50–$55. Tues.–Fri. at 8, Sat. at 7 and 10:30, Sun. at 3 and 7. Opened: 2/27/94. • Orpheum, 126 Second Ave. (212-477-2477).

The Irish . . . and How They Got That Way
The Irish Rep revives this winking, amusing history of the Irish in America by the award-winning Irish American novelist and gadabout Frank McCourt (*Angela's Ashes*). Charlotte Moore directs. $35–$40. Tues.–Sat. at 8, Sat. and Sun. at 3. Through 9/23. • Irish Repertory Theatre, 132 W. 22nd St. (212-727-2737).

Tick . . . Tick . . . Boom!
This passionate, semi-autobiographical musical by the late Jonathan Larson (*Rent*) tracks the life of a struggling composer who is about to turn 30. Pulitzer winner David Auburn (*Proof*) provides script consultation; Scott Schwartz (*Bat Boy*) directs. Molly Ringwald steps in, through 10/14. $20–$50. Tues.–Thurs. at 8, Fri. at 7 and 10, Sat. at 8, Sun. at 3 and 7. • Jane Street Theatre, 113 Jane St. (212-239-6200).

Niall Toibín's Revenge Tour
Irish actor Toibin returns with his comic one-man show, as part of the Irish Comedy Festival. $35. Wed.–Sat. at 8, Sun. at 3. Through 9/30. • Irish Arts Center, 553 W. 51st St. (212-581-4125).

The Vagina Monologues
Eve Ensler oral history of a body part stitches together testimony from women from all over the world, from those who have experienced terrible abuse to those who have invented cute nicknames for this play's namesake. What was once Ensler's one-woman show is now performed by trios of actresses. $55. Tues.–Sat. at 8, Sat. at 5, Sun. at 3 and 7:30. • Westside Theatre, 407 W. 43rd St. (212-239-6200).

Off–Off Broadway

3 Sisters Lounge
An adaptation of Chekhov's *Three Sisters* set in a lounge bar, with a DJ. Directed by John Issendorf. $15. Tues.–Sat. at 8. • Center Stage, 48 W. 21st St. (212-696-8936).

The Hat Left Behind/A Howling Wilderness
In Todd Lepre's new drama *The Hat Left Behind*, a young reporter impersonates the son of an elderly woman in order to unearth the strange story of her daughter's disappearance; through 9/22. John Chodes's *A Howling Wilderness* stages the court-martial trial of a Marine accused of war crimes; through 9/30. $10–$15. Call for schedule. • Theatre for the New City, 155 First Ave. (212-254-1109).

Helsinor
The latest play by Todd Alcott, monologuist and *Antz* screenwriter, takes a skewed look at *Hamlet*. James Urbaniak stars. $15. Wed.–Sat. at 8. Through 9/29. • Present Company Theatorium, 198 Stanton St. (212-420-8877).

The Holy Mother Hadley of New York
New Georges opens its tenth season with a new work by Barbara Wiechmann. This drama follows an addled upstate woman who sees the Virgin Mary in her kitchen window. $15. Thurs.–Mon. at 8. Through 9/29. • Ohio Theatre, 66 Wooster St. (212-206-1515).

Homecoming
A new solo show by Lauren Weedman, the newest addition to the cast of *The Daily Show*. She tells the comic story of an adopted teenage girl who seeks out her biological mother and begins to spin out of control. $45. Mon. at 8. • Westside Theatre, 407 W. 43rd St. (212-239-6200).

In On It
Justly acclaimed Canadian playwright Daniel MacIvor (*See Bob Run* and *Never Swim Alone*) directs and stars in his latest production, opposite Darren O'Donnell. $17–$20. Wed.–Sun. at 7:30, Sat. at 10. 9/27–10/21. • P.S. 122, 150 First Ave. (212-477-5288).

The Logic of Birds
To celebrate the thirtieth anniversary of the Kitchen, this anticipated collaboration by writer Shoja Azari, singer Sussan Deyhim, filmmaker Ghasem Ebrahimian, art director Shahram Karini, and red-hot video artist Shirin Neshat reinterprets a classic Persian tale about a bird's mystic journey. Performance-art legend RoseLee Goldberg coproduces the project. $20. Performances begin 10/5. Call for schedule. • The Kitchen, 512 W. 19th St. (212-255-5793).

Monday Night Magic
Internationally known magicians munch on glass, puncture flailing assistants with swords, steal your watch, yank rabbits from hats, etc., all in an intimate setting. $25–$27.50. Mon. at 8. • Sullivan Street Playhouse, 181 Sullivan St. (212-615-6432).

Mono
An inventive, improvisatory play set in a barlike environment, with a sock puppet. $12. Thurs.–Sat. at 8. • Surf Reality, 172 Allen St. (212-358-3447).

Post-Traumatic Slave Syndrome
As part of the Fractured Atlas residency program, Kamal Sinclair Steele and Universal Arts stage their new play about the psychological legacy of slavery. Obie-winner Robbie McCauley direccts. $20. Through 10/7. • Henry St. Settlement Experimental Theater, 466 Grand St. (212-802-9350).

Small Craft Warnings
In this 1972 Tennessee Williams drama, set in Monk's Place, guests at a so-Cal beachfront bar share revealing stories. $15–$40. Wed. at 7, Thurs.–Sat. at 8, Sun. at 3. Through 10/7, 10/26–10/28, 10/31. Call for November schedule. • Jean Cocteau Repertory, 330 Bowery (212-677-0060).

Uppa Creek
Keli Garnett's new play is inspired by the controversial silhouette art works of Kara E. Walker, which frequently depict the illicit relationships between slaves and masters. $10–$12. Thurs.–Sat. at 8. Through 10/6. • Dixon Place at Vineyard 26, 309 E. 26th St. (212-532-1546).

The Voice of the Turtle
Keen Company (*The Good Thief*) revives John Van Druten's 1943 romantic comedy, directed by Carl Forsman. $15. Thurs.–Sat. at 8, Sun. at 2. Through 9/30. • Blue Heron Theatre, 121 E. 24th St. (212-560-7284).

Woman Killer
Set in Brooklyn, Chiori Miyagawa's new drama offers a fresh take on the eighteenth-century Bunraku puppet play *The Woman Killer and the Hell of Oil*. $15. Thurs.–Sun. at 7. Through 9/30. • Here, 145 Sixth Ave., at Dominick St. (212-647-0202).

Art

Edited by Edith Newhall

Galleries

Solos

Madison Avenue and Vicinity

Theodore Brauner
A two-gallery exhibition of the Surrealist's photographic works from the series "Solarfixes," of abstract images made without a camera or darkroom, and "Masks," which depict found anthropomorphisms; through 11/3. • Ubu, 16 E. 78th St. (212-794-4444) and Gat, 1100 Madison Ave. (212-327-0441).

Ernest Briggs
Abstract paintings that interpret nature as a cataclysmic force; through 11/10. • Shapolsky, 152 E. 65th St. (212-452-1094).

Kojo Griffin
Painted panels and works on paper that depict a recurring cast of fairy-tale-type characters; through 10/13. • Mitchell-Innes & Nash, 1018 Madison Ave. (212-744-7400).

Roy Lichtenstein
Prints by the Pop artist that were published by Leo Castelli Gallery in the sixties; through 11/10. • Castelli, 59 E. 79th St. (212-249-4470).

Fairfield Porter
Pencil and ink drawings from the fifties through the early seventies, including views of Maine and Long Island, interior scenes, and portraits of family and friends; 9/29–11/10. • Hirschl & Adler Modern, 21 E. 70th St. (212-535-8810).

Christina Ramberg
A survey of paintings and drawings from the late sixties to the late eighties by the influential Chicago artist (1946–1995) known for her images exploring the female body, gender confusion, fetishism, and bondage; through 10/13. • Baumgold, 74 E. 79th St. (212-861-7338).

Robert Therrien
New sculpture, large-scale drawings, and paintings on paper; through 11/27. • Gagosian, 980 Madison Ave. (212-744-2313).

57th Street Area

Leda Catunda
Paintings that combine commercial plastics and patterned fabrics that are stitched together; through 10/20. • Barquet, 41 E. 57th St. (212-644-9090).

Theresa Chong
New abstract paintings that depict mazelike compositions; through 10/13. • Danese, 41 E. 57th St. (212-223-2227).

Willem de Kooning and John Chamberlain
Paintings by the former and sculptures by the latter that illustrate each artist's meditation on the conditions of modernism and the role of chance and fragmentation in their work; through 10/20. • PaceWildenstein, 32 E. 57th St. (212-421-3292).

Tsugio Hattori
A retrospective of abstract paintings by the Japanese artist (1951–1998); through 10/27. • Reece, 24 W. 57th St. (212-333-5830).

Al Held
Black-and-white paintings of arrangements of geometric shapes; through 10/13. • Ameringer Howard, 41 E. 57th St. (212-935-1110).

Tim Litzmann
Luminous monochromatic paintings; through 10/20. • Boone, 745 Fifth Ave. (212-752-2929).

DeLoss McGraw
Paintings that were created as illustrations for the new edition of *Alice in Wonderland*, published by Harper Collins; through 10/13. • Haime, 41 E. 57th St. (212-888-3550).

Gerhard Richter
Thirty-seven abstract and realist paintings dating from 1996 to the present; through 10/27. • Goodman, 24 W. 57th St. (212-977-7160).

John Sloan
A selection of portraits and self-portraits by the American painter (1871–1951) who was a member of The Eight and is best known for his urban scenes; through 10/27. • Kraushaar, 724 Fifth Ave. (212-307-5730).

Dorothea Tanning
Collages, drawings, watercolors, and a soft sculpture that depict images and forms relating to the human figure; through 10/13. • Zabriskie, 41 E. 57th St. (212-752-1223).

Alma Thomas
Large-scale abstract paintings from the seventies composed of rhythmic marks of color; through 11/3. • Rosenfeld, 24 W. 57th St. (212-247-0082).

Guy C. Wiggins
Paintings of New York City scenes and of landscapes around Lyme, Connecticut; through 12/28. • Whalen, 24 W. 57th St. (212-397-9700).

Jack Youngerman
Recent painted wood reliefs that suggest abstract forms in nature; through 10/20. • Washburn, 20 W. 57th St. (212-397-6780).

SoHo and TriBeCa

Bill Beckley
Recent large-scale color photographs; through 10/10. • Shafrazi, 119 Wooster St. (212-274-9300).

John Cage
Graphic works made between 1978 and 1992; through 10/27. • Roeder, 545 Broadway (212-925-6098).

Paul Chojnowski
Images of nocturnal city scenes that the artist creates through the use of water and a blowtorch; through 10/13. • Bridgewater/Lustberg & Blumenfeld, 560 Broadway (212-941-6355).

Bruce Conner
Wood engraving collages begun in 1959 that the artist originally attributed to Dennis Hopper, plus etchings from the sixties that were based on those works; through 10/27. • Inglett, 100 Wooster St. (212-343-0573).

Daisy Craddock
Landscape paintings distilling the artist's recent travels to the Deep South, where she grew up; through 11/3. • Pelavin, 13 Jay St. (212-925-9424).

Nicola De Maria
A new site-specific wall painting and smaller paintings from the eighties by the Italian artist known for seductive use of color; through 10/13. • Sperone Westwater, 121 Greene St. (212-431-3685).

Michel François
Sculpture, photographs, and a video installation; through 10/13. • Marcus, 578 Broadway (212-226-3200).

Anya Gallaccio
Sculptures of organic objects, among them a life-size bronze tree covered with red ceramic apples and a group of bronze potatoes; through 10/20. • Lehmann Maupin, 39 Greene St. (212-965-0753).

Michelle Lopez/Ravinder Reddy
Leather sculptures produced in collaboration with the Fondazione Nicola Trussardi/Figurative sculptures that fuse the Hindu sculptural tradition with a Pop sensibility. Through 10/27. • Deitch Projects, 76 Grand St. (212-343-7300).

Ground Rules

Galleries are generally open Tuesday through Saturday, from between 10 and 11 to between 5 and 6.

Jennifer Monick
Photographs, process-oriented paper works, and sculpture; through 10/20. • Kent, 67 Prince St. (212-966-4500).

Elsa Mora
Mixed-media paintings on the theme of human existence; through 10/20. • Kind, 136 Greene St. (212-925-1200).

Amy O'Neill
Two large-scale installations that are re-creations of carnival games; through 10/27. • Brownstone, 39 Wooster St. (212-334-3455).

Rebecca Purdum
New abstract paintings; through 10/20. • Tilton/Kustera, 49 Greene St. (212-941-1775).

Keith Sonnier
Six pieces made between 1990 and 1997 that use copper wires to "capture" electricity; through 11/28. • Location One, 26 Greene St. (212-334-3347).

Judith Streeter
Abstract paintings based on photographs; through 10/23. • Haller, 560 Broadway (212-219-2500).

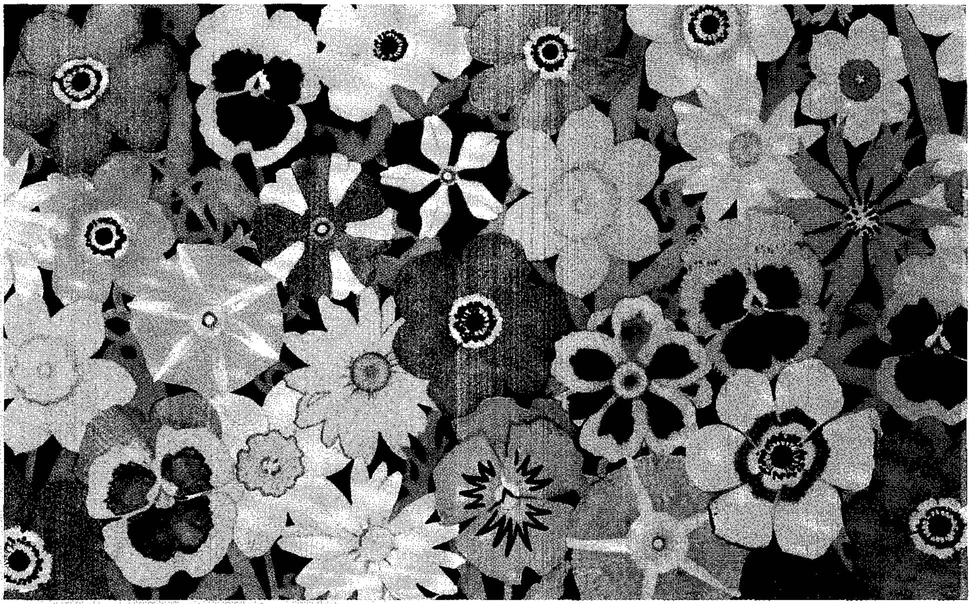
Chelsea

Darren Almond
Color landscape photographs shot at night, using the full moon for light, made at sites closely associated with Constable, Turner, and Cézanne, and a two-projection installation of films made in a mine shaft at Karaganda, Kazakhstan; through 10/27. • Marks, 522 W. 22nd St. (212-243-0200).

Retrospective

Poetic License

In 1979, Joe Brainard (1942–1994) explained his creative approach in an interview with the poet Anne Waldman. "I don't ever have an idea. The material does it all," Brainard said. "You have a figure and a flower, and you add a cityscape, and it makes the story. You have control if you want to take it, but that's something I never wanted to do much." In a career that lasted a mere fourteen years—a disenchanted Brainard stopped making art (except for small items he gave to friends) soon after that interview took place—the Tulsa-raised New York artist and poet produced a prodigious, diverse body of work that could, depending on the individual piece, bring to mind Andy Warhol, Joseph Cornell, or Fairfield Porter: obsessive assemblages of objects the artist found on the streets, mixed-media collages of comic-strip characters and of flowers cut from magazines (pictured, *Blossom*, 1977), or straightforward paintings of his dog or a bowl of flowers. **Joe Brainard: A Retrospective**, a traveling exhibition that arrives this week at P.S. 1 Contemporary Art Center, finally brings this dizzying achievement into focus. Even Brainard, who felt his diversity had hindered his reputation—and once said, "My work's never become a Brainard"—would probably see the generosity of spirit that holds his art together. (September 30 through November 25; see "Museums.") E.N.



Charles Arnoldi/Marsha Burns
Recent paintings/Images from the photographer's travels. Through 10/13. • Cowles, 537 W. 24th St. (212-925-3500).

Rina Banerjee/Nina Katchadourian
Phantasmal Pharmacopia, installations that take a skeptical view of the pursuit of medicinal cures/Digital prints and an ongoing slides show of the artist's arrangements of books; through 10/13. • Debs, 525 W. 26th St. (212-643-2070).

Tania Bruguera
A video installation that is the artist's response to *La Isla En Peso*, a 1943 poem by Virgilio Pinera that tells the events of a single day in Cuba; through 10/20. • LiebmanMagnan, 552 W. 24th St. (212-255-3225).

Sandro Cinto
An installation of photographs, sculpture, and drawings that transforms the gallery into a surreal landscape; through 10/13. • Bonakdar, 521 W. 21st St. (212-414-4144).

Burgoyne Diller
Drawings and collages made between 1960 and 1963, a period when the artist was working within the parameters of geometric abstraction while developing a highly subjective, personal style; through 10/13. • Cooper, 534 W. 21st St. (212-255-1105).

Tsibi Geva
Paintings and an installation that refer to the Israeli-Palestinian conflict; through 10/31. • Nosei, 530 W. 22nd St. (212-741-8695).

Fernanda Gomes
New work; through 10/17. • Baumgartner, 418 W. 15th St. (212-633-2276).

Rodney Graham
Phonokinetoscope, a film installation inspired by Thomas Edison's invention of the kinetophonograph; through 10/27. • 303, 525 W. 22nd St. (212-255-1121).

Laura Green
Paintings of stadiums that reduce them to their most basic architectural elements; through 10/27. • Ritter, 453 W. 17th St. (212-463-7375).

Grace Hartigan
Paintings from the past five decades by this artist who began her career in the fifties as an Abstract Expressionist; through 10/13. • ACA, 529 W. 20th St. (212-206-8080).

Ryan Humphrey
Cinematic installations utilizing soundtracks and disparate objects such as *Star Wars* action figures, skateboard ramps, and an actual car; through 10/14. • Golden, 526 W. 26th St. (212-727-8304).

Rob Keller
A deer, a rabbit, and a hammerhead shark that the artist, who is also a veterinary technician, has mummified in the ancient Egyptian method, wrapping each animal with an object to use in its afterlife, and an observation hive of live honey bees; through 10/19. • Korzelius, 529 W. 20th St. (212-206-9723).

Jay Kelly
Postcard-size pastel drawings of geometric shapes; through 10/20. • Kempner, 501 W. 23rd St. (212-206-6872).

Robert Kitchen
Large-scale watercolors exploring Hollywood's romanticization of war; through 10/20. • Kagan Martos, 515 Broadway (212-343-4293).

Jenifer Kobylarz/David Jelinek
New paintings of organic shapes in puzzlelike compositions/Sculptures that riff on the conventions of modern sculpture, constructed from cut and twisted wire coat hangers. Through 10/13. • Thorp, 210 Eleventh Ave. (212-691-6565).

David Korty
Paintings that capture artificial nature in urban settings; through 10/13. • Greene Naftali, 526 W. 26th St. (212-463-7770).

Linda Matalon
Sculpture and large-scale drawings; through 11/3. • Cohan Leslie and Browne, 138 Tenth Ave. (212-206-8710).

Ree Morton
Drawings and paintings laden with puns and references that were made by the artist (1936–1977) between 1974 and 1976 when she was teaching in Bozeman, Montana; through 10/13. • Alexander and Bonin, 132 Tenth Ave. (212-367-7474).

Michael Rouillard
Black-and-white paintings on aluminum panels; through 10/13. • Stark, 555 W. 25th St. (212-807-1051).

Lisa Sigal
New paintings that mix dream imagery and landscape, bold gestures, and the colors and compositions of Indian miniatures; through 10/13. • Taylor, 535 W. 22nd St. (646-230-0992).

Gary Simmons
New sculpture and drawings that use the imagery and language of the hillbilly moonshine trade during the Prohibition era; through 10/20. • Metro Pictures, 519 W. 24th St. (212-206-7100).

Lorna Simpson
A new single-channel video projection and photographic works; through 10/20. • Kelly, 528 W. 29th St. (212-239-1181).

Photograph courtesy of P.S. 1 Contemporary Art Center.

Buzz Spector
Large-format Polaroids of the artist's personal library and postcard works in which he paints watercolor silhouettes of books on gridded arrangements of antique postcards; through 10/27. • Cristinerose, 529 W. 20th St. (212-206-0297).

Kara Walker
New light-projection and wall-installation works on themes of gender and race; through 10/13. • Sikkema, 530 W. 22nd St. (212-929-2262).

Peter Wegner
Paintings that appear to be monochrome fields divided by bands of white but on closer inspection are renditions of closely hued paint "chips," enlarged and organized into a grid; through 10/20. • Boone, 541 W. 24th St. (212-752-2929).

Yek/Tim Bavington
Minimal, atmospheric paintings on concave supports/Horizontal paintings that depict complex arrangements of airbrushed vertical stripes and blurred bars that appear to pulsate. Through 10/13. • Feigen, 535 W. 20th St. (212-929-0500).

Group Shows

Madison Avenue and Vicinity

CDS
"Arte del Rio de la Plata," works by Aizenberg, Fontana, Michel, Silva; through 11/30. • 76 E. 79 St. (212-772-9555).

China Institute
"Exquisite Moments: West Lake and Southern Song Art." More than 60 works by Chinese artists of the Southern Song era (1127–1279), including painted circle fans, handscrolls, and ceramics; through 12/9. • 125 E. 65th St. (212-744-8181).

Roth Horowitz
"The Book of 101 Books: Seminal Photographic Books of the Twentieth Century," a selection of books from the book, *The Book of 101 Books*; through 11/3. • 160A E. 70th St. (212-717-9067).

Zoubok
"All That Glitters," works by Cleveland, Payne, Torreano, Wilson, Zwillinger, others; through 10/13. • 1014 Madison Ave. (212-879-5858).

57th Street Area

St. Etienne
"The Black-And-White Show," expressionist prints by Klinger, Kokoschka, Kollwitz, Moderson-Becker, others; through 11/10. • 24 W. 57th St. (212-245-6734).

UBS PaineWebber
"Expanding on a Legacy: American Art from the Montclair Art Museum," American and Native American works from the museum's collection; through 11/30. • 1285 Avenue of the Americas (212-713-2885).

SoHo and TriBeCa

Artists Space
"Purloined," works by Calle, Freedland, Hwang, Lee, Overfelt, Wallinger, Wesley; through 10/13. • 38 Greene St. (212-226-3970).

Exit Art
"Spunky," works by Ackerman, Bramblett, D'Aquino, Landau, Martinez, Sandberg, Tommerup, others; through 10/27. • 548 Broadway (212-966-7745).

Swiss Institute
"Mayday, Mayday," works on the theme of tension by Bauermeister, Garfield, On Kawara, Merrick, Tinker, others; through 10/20. • 495 Broadway (212-925-2035).

Chelsea

Alexander
Paintings, works on paper, and sculpture by Dorner, Tuttle, West; through 10/27. • 59 Wooster St. (212-925-4338).

Mansion
"Not a. Lear," paintings and drawings by Amanda Lear and by artists who were asked to muse on the life of the television host, a former model and Salvador Dali consort; through 10/20. • 504 W. 22nd St. (212-505-9577).

Marvelli
"Negative Spaces," drawings, photographs, and collages by Bellmer, Bourgeois, Giacomelli, Gober, Herrera, Horn, Morandi; through 11/3. • 526 W. 26th St. (212-627-3363).

Snyder
"Abstract Expressionism–Expanding the Canon," works by more than 30 artists, among them Bluhm, Cavallon, Embry, Hartigan, Resnick, Seliger; through 10/25. • 601 W. 29th St. (212-871-1077).

White Box
"Prodigal Prodigy," works by Alvi, Raeven, Speakman, Williams; through 10/13. • 525 W. 26th St. (212-714-2347).

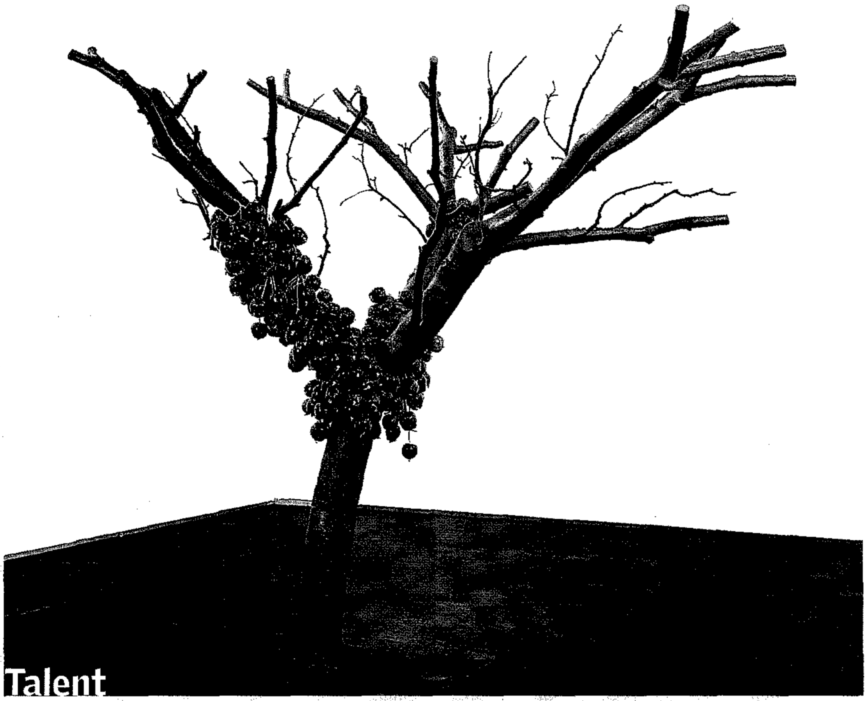
through 11/10. • Silverstein, 504 W. 22nd St. (212-627-3930).

John Coplans
New self-portraits of the photographer's body; through 10/27. • Rosen, 525 W. 24th St. (212-627-6000).

Paul D'Amato
Photographs of people caught in moments of uninhibited expression; through 10/13. • Milo, 552 W. 24th St. (212-414-0370).

Lynn Davis
Photographs of icebergs in Greenland; through 11/3. • Houk, 745 Fifth Ave. (212-750-7070).

Philip-Lorca diCorcia
New color photographs shot in Times Square, each one depicting an unstaged image of an unsuspecting passerby; through 10/13. • PaceWildenstein, 534 W. 25th



Talent

A Tree Grows in Manhattan

Over the past decade, the Scottish-born, London-based artist **Anya Gallaccio** has become known for site-specific installations composed of perishable materials—a ton of oranges arranged on a floor, a wall painted with chocolate, a 34-ton ice sculpture—that speak to the ephemeral nature of life. For her first solo New York exhibition, however (Lehmann Maupin Gallery, 39 Greene Street; through October 20), Gallaccio evokes survival through works constructed from lasting materials, among them *because nothing has changed* (2000), a life-size bronze tree hung with handmade ceramic apples (note: During this exhibition, the tree will be hung with real apples, which will eventually be replaced with the artificial ones).

Photography

Guy Bourdin
Fashion images by this photographer whose work first appeared in *French Vogue* in 1955; through 10/20. • Pace/MacGill, 32 E. 57th St. (212-759-7999).

Jeff Brouws
Photographs of old-fashioned amusement parks and carnivals; through 10/20. • Mann, 210 Eleventh Ave. (212-989-7600).

Mark Cohen
Vintage photographs that were taken in the seventies in Wilkes-Barre, Pennsylvania, and exhibited at the Light Gallery and the Museum of Modern Art;

St. (212-421-3292).

Larry Fink/Lisette Model
Photographs celebrating the reissue of the 1984 monograph, *Social Graces*, in which images of Manhattan's black-tie-clad upper class are juxtaposed with those of the photographer's working-class neighbors/Vintage and seventies prints from the 1934 series on the fashionable bourgeois of Nice's Promenade des Anglais, operagoers in San Francisco, and denizens of New York's Lower East Side. Through 10/13. • Richardson, 535 W. 22nd St. (646-230-9610).

Luigi Ghirri
Color photographs taken between 1970 and 1980 by the Italian photographer (1943–1992) known for his poetic observations of contemporary Italian culture;

Photograph courtesy of Lehmann Maupin.

through 10/20. • Saul, 535 W. 22nd St. (212-627-2410).

Hellen van Meene

Photographs of young Japanese women taken by the Dutch artist during a three-week visit to Japan last year; through 10/27. • Marks, 523 W. 24th St. (212-243-0200).

ICP

"Helmut Newton: Work." A retrospective of the photographer's fashion images, portraiture, nudes, and montages; 9/28–12/30. • "The Construction of the Paris Opera: Photographs of Delmaet & Durandelle." Photographs taken by the firm Delmaet & Durandelle that show the construction of the Paris Opera between 1864 and 1869; 9/28–12/30. • "*Greed* and Other Acquisitions." Works recently acquired by ICP for its permanent collection, among them *Greed*, part of Barbara Blooms's series of installations depicting the Seven Deadly Sins; 9/28–12/30. • 1133 Sixth Ave. (212-860-1777), Tues.–Thurs. 10–5, Fri. 10–8, Sat. and Sun. 10–6; $8, $6 students and seniors.

Helen Levitt/Vincenzo Castella

Twenty-five rarely seen black-and-white and color prints selected by the photographer herself/Large-scale color photographs that investigate the commonalities and differences between cities in the Western world. Through 10/27. • Miller, 20 W. 57th St. (212-397-3930).

Amanda Means

Hand-printed and unique Polaroid images of ordinary light bulbs, by this artist who is known for her printing of others' work, such as Robert Mapplethorpe's oversized prints of the late eighties and early nineties; through 10/13. • Ricco/Maresca, 529 W. 20th St. (212-627-4819).

Sheila Metzner

Classic and recent photographs of flowers and nudes, and fashion work; through 10/30. • Stevenson, 338 W. 23rd St. (212-352-0070).

Helmut Newton/Herbert Matter

Portraits, nudes, and fashion work/Photographs of sculptures by Alberto Giacometti. Through 10/27. • Staley-Wise, 560 Broadway (212-966-6223).

Barbara Pollack

Large-scale color photographs of preteens at dances held by their junior high school; through 10/20. • Esso, 211 W. 28th St. (212-560-9728).

Sarah Rossiter

New photographs taken by the artist of herself in natural environments; through 10/20. • Erben, 516 W. 20th St. (212-645-8701).

Thomas Ruff

New large-scale chromogenic photographs of the Barcelona Pavilion, the Villa Tugendhat, and other buildings designed by Mies van der Rohe; through 10/13. • Zwirner, 43 Greene St. (212-966-9074).

Victoria Sambunaris

Images of industrial structures in the American West; through 10/27. • Burgin, 243 W. 18th St. (212-462-2668).

Larry Sultan

Photographs of suburban settings for porno movies filmed in the outlying communities of Los Angeles; through 10/13. • Borden, 560 Broadway (212-431-0166).

Heidi Zumbrun

Portraits of stuffed animals mauled by the artist's dog; through 10/27. • Meyerowitz, 580 Broadway (212-625-3434).

Museums

American Craft Museum

"Objects for Use: Handmade by Design." Functional works by 25 artists, among them Aroner, Hotchkiss, McKie, Rice, Teraki, Walden; through 1/6/02. • "Mikromegas." Whimsical stickpins by well-known jewelry designers; through 1/6/02. • 40 W. 53rd St. (212-956-3535), Tues., Wed., Fri., Sat., and Sun. 10–6, Thurs. 10–8 (pay what you wish 6–8); $7.50, $4 students and seniors.

American Museum of Natural History

"Meeting God: Elements of Hindu Devotion." A portrait of Hinduism in photographs, devotional objects, and video-portraits; through 2/24. • "The Genomic Revolution." An exhibition examining developments in this key field of molecular biology through hands-on models, interactive stations, videos, films, and polling stations; through 1/1. • Central Park West at 79th St. (212-769-5100); Sun.–Thurs. 10–5:45, Fri. and Sat. 10–8:45; $10 suggested contribution, $7.50 students and seniors, $6 children.

Bronx Museum of the Arts

"Artist in the Marketplace: Twenty-First Annual Exhibition"; through 10/14. • "(un)Shop: An Installation by Lisa Levy"; through 10/14. • 1040 Grand Concourse, Bronx (718-681-6000), Wed. 12–9, Thurs.–Sun. 12–6; $3, $2 students and seniors, Wed. free.

Brooklyn Museum of Art

"Wit & Wine: A New Look at Ancient Iranian Ceramics From the Arthur M. Sackler Foundation." Forty-five vessels that illustrate the 5,000-year ceramic tradition that flourished in pre-Islamic Iran until 100 B.C.E.; through 12/30. • "My Reality: Contemporary Art and the Culture of Japanese Animation." Works whose visual characteristics and themes resemble those found in Japanese animation (*anime*) and comic books (*manga*); through 10/7. • 200 Eastern Pkwy., Brooklyn (718-638-5000), Wed.–Fri. 10–5, Sat. 11–6 (till 11 P.M. on the first Sat. of every month), Sun. 11–6; $4, $2 students and seniors.

Cooper-Hewitt, National Design Museum, Smithsonian Institution

"Glass of the Avant-Garde: From Vienna Secession to Bauhaus." The first public exhibition of the Torsten Bröhan Collection from the Museo Nacional de Artes Decorativas in Madrid, Spain, featuring glass works by the master glass house Lötz Witwe; by Secessionist and Wiener Werkstätte designers such as Josef Hoffmann, Koloman Moser, and Dagobert Peche, and by Wilhelm Wagenfeld and other Bauhaus designers; through 2/24/02. • "Rooms With a View: Landscape and Wallpaper." Selections of wallcoverings from the museum's collection that reveal changing attitudes toward nature; through 10/14. • 2 E. 91st St. (212-849-8300), Wed.–Sat. 10–5, Sun. 12–5, Tues. 10–9 (5–9, free admission); $8, $3 students and seniors.

Dia Center for the Arts

"Alfred Jensen: *Concordance*." Key paintings by the Guatemalan-born Danish artist, including his final artistic statement, *Great Pyramid*, which is on public exhibition for the first time; through 6/16/02. • "Jorge Pardo and Gilberto Zorio: *Reverb*." The former's redesign of Dia's bookshop, lobby, and gallery and the latter's *Microfonia*, a sound work first created in 1969; through 6/16/02. • "Diana Thater: *Knots + Surfaces*." An environment of layered video projections and clustered monitors that interacts with the open space of Dia's third-floor gallery; through 6/16/02. • 548 W. 22nd St. (212-989-5566), Wed.–Sun. 12–6; $6, $3 students and seniors.

Drawing Center

"12 Views." Drawings and site-specific installations by twelve artists from the United States and abroad; through 10/20. • 35 Wooster St. (212-219-2166), Tues.–Fri. 10–6, Sat. 11–6; donation suggested.

Frick Collection

"A Brush With Nature: The Gere Collection of Landscape Oil Sketches." Eighteenth- and nineteenth-century *plein-air* sketches by Boldini, Corot, Degas, Jones, others; through 11/12. • "Six Paintings From the Former Collection of Mr. and Mrs. John Hay Whitney on Loan From the Greentree Foundation." Paintings by Degas, Manet, Picasso, and Redon; through 4/30/02. • 1 E. 70th St. (212-288-0700); Tues.–Sat. 10–6, Sun. 1–6; $10, $5 students and seniors; children under 10 not admitted.

Grey Art Gallery

"Shifting Tides: Cuban Photography After the Revolution." Approximately 100 photographic prints and mixed-media works by photographers working in Cuba over the past 40 years; through 10/27. • 100 Washington Square East (212-998-6780), Tues., Thurs., Fri. 11–6, Wed. 11–8, Sat. 11–5; $2.50 suggested donation.

Solomon R. Guggenheim Museum

"American Art: The Fifties and Sixties." Selections from the museum's permanent collection, including works by Chamberlain, Dine, Frankenthaler, Pollock, others; through 10/24. • "Cubism and the Materiality of Space." Works by Braque, Gleizes, Gris, Leger, Picasso, and others; through 10/24. • 1071 Fifth Ave., at 88th St. (212-423-3500), Sun.–Wed. 9–6, Fri. and Sat. 9–8 (Fri. 6–8, pay what you wish), closed Thurs.; $12, $8 students and seniors.

Guggenheim Museum SoHo

"Sugimoto: Portraits." New photographs by the renowned Japanese artist Hiroshi Sugimoto; through 11/10. • 575 Broadway, at Prince St. (212-423-3500), Thurs.–Mon. 11-6; $5, $3 students and seniors, free under 12.

Japan Society

"Traditional Japanese Design: Five Tastes." Ceramics, lacquer, metalwork, basketry, and textiles illustrating the five areas of aesthetic taste that developed between the sixteenth and nineteenth centuries in Japan; 9/26–1/6/02. • 333 E. 47th St. (212-832-1155), Tues.–Fri. 11–6, Sat. and Sun. 11–5; $5, $3 students and seniors.

Jewish Museum

"Ben Katchor: Picture-Stories." The first museum exhibition devoted to the illustrations, graphic novels, and set designs of the creator of "Julius Knipl, Real Estate Photographer" and the comic-strip novel, *The Jew of New York*; through 2/10 • "Doug and Mike Starn: Rampart's Café." A multimedia installation with sound that evokes everyday life in Jerusalem; through 2/10. • "Arnold Dreyblatt: Re-Collection Mechanism." A multimedia environment of projected and recited text taken from *Who's Who in Central and Eastern Europe*; through 2/10. • "Marc Chagall: Early Works From Russian Collections." Paintings, drawings, and theater murals created by Chagall in Russia between 1908 and 1920, and paintings by Yehuda Pen, Chagall's first teacher; through 10/14. • "Camels and Caravans: Daily Life in Ancient Israel." An exhibit designed for children between the ages of 4 and 10 that takes them on a journey to a Jerusalem home and marketplace two thousand years ago; through 6/30/03. • 1109 Fifth Ave., at 92nd St. (212-423-3200), Mon., Wed., Thurs. 11–5:45; Tues. 11–8 (Tues. after 5, $2 for Chagall exhibition, pay what you wish for other exhibitions), Sun. 10–5:45; $8 ($10 for Chagall exhibition), $5.50 students and seniors.

Metropolitan Museum of Art

"Glass of the Sultans." Rare glass objects from the Islamic world, ranging from seventh-century works influenced by Imperial Roman glassmaking traditions to nineteenth-century Persian and Indian glass; 10/2–1/13/02. • "Pieter Bruegel the Elder, Drawings and Prints." 52 of the Netherlandish painter's 61 extant drawings accompanied by a selection of his prints, and a selection of drawings that were once attributed to Bruegel; through 12/2. • "Courtly Radiance: Metalwork from Islamic India." Examples of sixteenth- and seventeenth-century metal vessels created for daily or ceremonial use; through 3/24/02. • "Along the Nile: Early Photographs of Egypt." Some of the earliest camera images of Egypt's landscapes, inhabitants, and monuments; through 12/20. • "The Pharaoh's Photographer: Harry Burton, Tutankhamun, and the Metropolitan's Egyptian Expedition." Photographs taken between 1906 and 1939 by members of the Metropolitan Museum's Egyptian Expedition, the majority of which were taken by Harry Burton, the outstanding archeological photographer of his day; through 12/30. • "Caspar David Friedrich: Moonwatchers." An exhibition featuring the German Romantic painter's *Two Men Contemplating the Moon*, from the museum's collection, and its two variants, on loan from Dresden and Berlin; through 11/11. • "Dress Rehearsal: Origins of the Costume Institute." A selection from the former Museum of Costume Art, including early folk costumes, historic fashions, and twentieth-century haute couture; through 10/28. • "A Century of Design, Part IV: 1975–2000." Objects by Tadao Ando, Sir Norman Foster, Frank Gehry, Ettore Sottsass, Robert Venturi, and others; through 1/6/02. • "Terry Winters: Printed Works." More than 80 prints from the museum's collection; through 9/30. • "Joel Shapiro on the Roof." Five large cast-bronze and painted cast-aluminum sculptures by the American artist; through 11/30. • 1000 Fifth Ave., at 82nd St. (212-879-5500); Tues.–Thurs. and Sun. 9:30–5:30, Fri. and Sat. 9:30–9; $10 contribution, $5 students and seniors. The Cloisters, Fort Tryon Park (212-923-3700); Tues.–Sun. 9:30–4:45 (closes at 5:15 between April and September); $10, $5 students and seniors.

Morgan Library

"Views of Yellowstone: William Henry Jackson Photographs From the Gilder Lehrman Collection." Photographs taken of the Yellowstone region in 1872, the year before it became the first national park in the United States; through 1/20/02. • "Oscar Wilde: A Life in Six Acts." The life of the celebrated writer (1854–1900) as told through his books, manuscripts, portraits, letters, drawings, photographs, and ephemera; through 1/13/02.

for
information
call

NEW YORK

For the latest on restaurant trends, nightspots, Broadway shows, concerts, sporting events, and more, turn to NEW YORK's Information Services Department.

To get information about any articles or reviews that have appeared in NEW YORK, just call 212-508-0755.

Rediscover the world's greatest city by calling the Information Services Department, Monday-Friday, 10:30 A.M. to 4:00 P.M.

• 29 E. 36th St. (212-685-0008), Tues.–Thurs. 10:30–5, Fri. 10:30–8, Sat. 10:30–6, Sun. 12–6; $8, $6 students and seniors.

Museum of Modern Art
"Projects 73: Olafur Eliasson—Seeing yourself sensing." An installation that transforms the windows of the museum's Garden Hall into a work of art designed to alter viewers' perceptions; through 5/21/02. • "Collection Highlights." A selection of modern masterpieces from the museum's permanent collection, including works by Brancusi, Cézanne, Picasso, Pollock, and others; through 5/30/02. • 11 W. 53rd St. (212-708-9480); Sat.–Tues., Thurs. 10:30–5:45, Fri. 10:30–8:15 (4:30–8:15 pay what you wish), closed Wed.; $10, $6.50 students and seniors.

Museum of the City of New York
"The Children's Village: A Legacy of Caring." An exhibition celebrating the past, present, and future of residential treatment center that was founded in New York in 1851 and originally called the New York Juvenile Asylum; through 1/20/02. • "Lost New York in Old Postcards." Over 170 hand-colored postcards documenting city life from the turn of the century to the mid-fifties; through 11/25. • 1220 Fifth Ave., at 103rd St. (212-534-1672), Wed.–Sat. 10–5, Sun. 1–5; $5 suggested contribution, $4 students and seniors.

Museum of the Fashion Institute of Technology
"Robert Schecter: Recent Work." Painted aluminum sculptures by an F.I.T. professor of fine arts; through 9/29. • Seventh Ave. at 27th St. (212-217-7642), Tues.–Fri. noon–8, Sat. 10–5; free.

National Academy of Design
"Louis Michel Eilshemius (1864–1941): An Independent Spirit." The first comprehensive exhibition of the American artist's work in more than 20 years; through 12/30. • "Red Grooms: Selections From the Graphic Work." A survey of prints by this artist known for his exuberant three-dimensional environments; through 11/11. • 1083 Fifth Ave. (212-369-4880), Wed., Thurs. noon-5, Fri. 10-6, Sat. and Sun. 10–5; $8; $4.50.

New-York Historical Society
"Flophouse: Life on the Bowery." An exploration of the history of New York's legendary down-and-out Bowery dwellers, including a free audio tour and a re-creation of a flophouse cubicle; through 11/4. • 2 W. 77th St. (212-873-3400); Tues.–Sun. 11–5; $5, $3 seniors and children.

P.S. 1 Contemporary Art Center
"Joe Brainard: A Retrospective." More than 150 collages, assemblages, paintings, drawings, and book covers by the American artist and writer (1942–1994); 9/30–11/25. • "Buzz Club: News From Japan." Works by more than 100 Japanese artists, commercial designers, and others who use technology-based techniques and strategies to approach traditional artistic disciplines; through 9/30. • "Kim Sooja: A Needle Woman." Video works in which the artist appears motionless as she observes her surroundings; through September. • "Ashkan Sahihi: The Drug Series." Large-scale photographs that document the experience of taking controlled substances; through September. • 22-25 Jackson Ave., at 46th Ave., Long Island City (718-784-2084), Wed.–Sun. noon–6; $5 suggested donation.

Queens Museum of Art
"Old Skool, New Skool, True Skool: The Graffiti Project." Murals in the museum's Community Space Gallery by members of the Phun Phactory Aerosol Art Corporation; through 9/30. • "Crossing the Line." An exhibition of site-specific works by some 50 artists, on display at the museum and at various locations throughout the borough of Queens; through 10/7. • New York City Building, Flushing Meadows Corona Park, Queens (718-592-9700), Tues.–Fri. 10–5, Sat. and Sun. noon–5; $5, $2.50 students and seniors.

Whitney Museum of American Art
"Stories." A look at prints by artists who have explored the use of text in their work, among them John Baldessari, Enrique Chagoya, Larry Rivers, and Joyce Tremaine; through 9/30. • "Arturo Herrera: Before We Leave." A site-specific installation that includes a collage hanging in the museum's Sarabeth Restaurant, a painting executed on the twenty-foot-high windows of the museum's façade, and a sky-blue bench in the Sculpture Court; through 12/9. • "Sharon Harper: Photographs From the Floating World." Images of brooding landscapes as seen from high-speed trains; through 1/7/02. • 945 Madison Ave., at 75th St. (212-570-3676); Tues.–Thurs., Sat., Sun. 11–6, Fri. 1–9 (pay what you wish every Fri. 6–9); $10, $8 students, seniors, and groups of fifteen or more.

Auctions

Christie's
9/25 and 9/26 at 10 and 2: "Continental Furniture." On view from 9/20. 10/3 at 10: "Old Master Paintings." On view from 9/28. • 20 Rockefeller Plaza (212-636-2000).

Christie's East
10/3 at 1: "American Paintings." On view from 9/28. 10/5 at 10 and 2: "Photographs." On view from 9/30. • 219 E. 67th St. (212-606-0430).

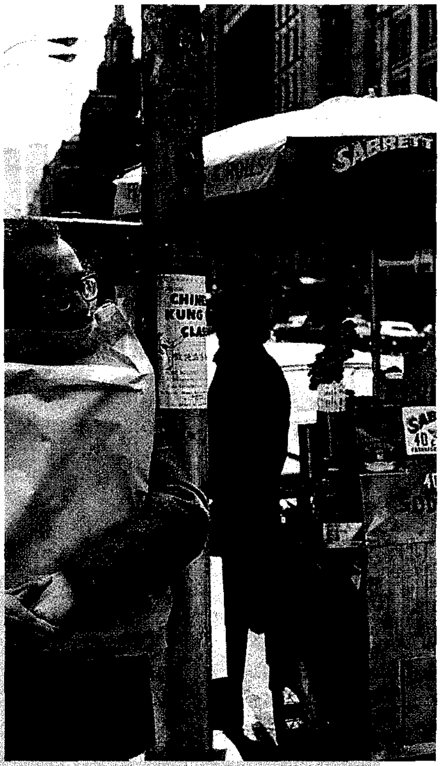
Doyle
10/3 at 10: "Belle Epoque: Nineteenth- and Twentieth-Century Decorative Arts." On view from 9/29. • 175 E. 87th St. (212-427-2730).

Swann Galleries
10/2 at 2 and 7: "Important Nineteenth Century Photographs." On view from 9/27. • 104 E. 25th St. (212-254-4710).

Photography

Street Smarts

She's 88 and still shooting. Moreover, New York's celebrated street photographer **Helen Levitt** has a selection of her favorites since 1963 (pictured, *New York, 1976*) at Laurence Miller Gallery (20 West 57th Street; through October 27) and a new book, *Crosstown* (powerHouse Books; $75), featuring the largest number of her works ever published under one cover.



Photograph courtesy of the Laurence Miller Gallery.

Restaurants

Edited by Robin Raisfeld
& Rob Patronite

New and Noteworthy

★ A
This barbershop turned four-table café has been outfitted with a big blue A in the window and what might be the world's tiniest professional kitchen: two hot plates, a mini-fridge, a sink, and a cutting board. Chef-owner Marc Solomon (who used to run Red Strype and Les Deux Lapins downtown) uses that space to maximum effect cooking simple, inventive Jamaican-inspired French dishes like curried lamb pie with coconut crème fraîche and pan-fried ackee-and-callaloo crêpes. • 947 Columbus Ave., nr. 106th St. (212-531-1643). (I)

AKA Cafe
From the folks at 71 Clinton Fresh Food: Think 'ino meets Ratners, crossed with a little Chicama and a clever small-plates menu with nods toward the neighborhood and its suppliers. A pressed meat-loaf sandwich with red-onion relish and Gus's pickle slices on a Kossar's bialy; oyster soup with Streits's matzo on the side; perfectly flaky braised-pork empanadas—everything artfully presented with a dollop of tomato marmalade here, a dab of salsa rosado there. And nothing over $7. • 49 Clinton St. (212-979-6096). (I)

Alibaba
A twelve-seat glatt kosher restaurant and takeout shop specializing in Yemenite-Israeli cuisine—with a macrobiotic twist. Owner Moshe Harizy imports spices, fava beans, and fruit nectars from Israel and bakes his own lafah, the flatbread that makes his turkey shawarma something special. • 515 Amsterdam Ave., nr. 85th St. (212-787-6008). (I)

★ AQ Café
Scandinavia House's sleek new concession run by Aquavit and its star chef, Marcus Samuelsson, provides a gastronomic introduction to Nordic culture. On the menu: textbook tender Swedish meatballs, a superb smorgasbord plate, and salmon lasagna crowned with ascending dollops of tomato salsa and salmon salad for which Samuelsson's mother country should award him a Nobel Prize. • 58 Park Avenue, at 38th St. (212-847-9745). (I)

Bistro St. Mark's
The latest collaboration between sommelier Dominique Drevet and chef Johannes Sanzin, both graduates of Bouley in its heyday, and improbably, Souperman, their short-order takeout place in the financial district. Now, the two are back to serious food, in sleek new Park Slope quarters. And Sanzin's food, inventive as ever, includes rib-eye with bone marrow, roasted grouper with balsamic plum sauce, and zucchini flowers with spicy crabmeat. • 76 St. Marks Avenue, Brooklyn (718-857-8600). (M)

★ Bread From Beirut
Neighboring diamond dealers and a multicultural clientele of Israelis, Turks, Palestinians, Egyptians, and Lebanese have discovered this affordable oasis in the midtown lunch desert. What, exactly, are breads from Beirut? Akin to pizza—they're round, flat, and delectably topped with za'atar or keshik, a powdery blend of crushed wheat, sesame seeds, and crumbled dry goat cheese. Plus there's first-rate hummus and baba ghanoush, a succulent chicken shawarma, and killer kibbeh for takeout or to eat in. • 24 West 45th St. (212-764-1588). (I)

Brooklyn Blue Ribbon
In the beginning, there was Blue Ribbon, which begat Blue Ribbon Sushi, which begat Blue Ribbon Bakery. It was only a matter of time, then, before brothers, chef-owners, and night owls Bruce and Eric Bromberg got around to Brooklyn. Although the space is bigger, Manhattan regulars can get their bearings with a few familiar Blue Ribbon landmarks: the neon OYSTERS sign in the window, the shellfish display, even an identical table No. 16, the big round one in the corner. The likewise familiar menu packs a few surprises including some newfangled surf 'n' turf, like "dragon and phoenix," Bromberg-speak for grilled Louisiana shrimp and pigeon. • 280 Fifth Ave., at 1st St., Brooklyn (718-840-0404). (M)

Café LULUc
The bright, lively spinoff of Banania Cafe has the trappings of a bistro—the painted-tin ceiling, the rear-wall mirror, the water carafes, the magazine racks—and the soul of a diner, with a croissant-and-egg breakfast menu that kicks in at 7:30 A.M., and a something-for-everyone selection of offbeat salads, pressed sandwiches, pastas, and a $12 hanger steak–frites. • 214 Smith St., nr. Baltic St. (718-625-3815). (I-M) ($)

Cafe Steinhof
Chef-owner Paul Goebert's (Max & Moritz) South Slope version of a traditional Viennese bar and café. Although he's always snuck a few Austrian notes into M & M's French-American menu, Steinhof is all-Austrian-all-the-time, from a schnitzel sandwich and black-sausage strudel to quark crêpes and linzertorte. • 422 Seventh Ave., at 14th St., Brooklyn (718-369-7776). (I-M)

Citarella: The Restaurant
Former Le Bernardin chef de cuisine Brian Young challenges the piscatory supremacy of his old boss Eric Ripert on the latter's own midtown surf and turf. Young brings to the battle an ambitious seafood menu (shaved geoduck clam with asparagus chives, a langoustine "roll," and a $75 Asian-seafood tasting menu), plus former Bouley Bakery pastry chef Bill Yosses, and a design by David Rockwell. Not to mention an in at the fish market. • 1240 Sixth Ave., at 49th St. (212-332-1515). (E)

Danzón
From the mother-and-daughter team behind Zarela comes this culinary love letter to Veracruz, a Mexican melting pot of Spanish, African, Cuban, and Italian immigrants and indigenous ingredients. Seafood plays a major role, from fish tacos and lime-marinated-conch cocktail to the classic red snapper veracruzana. Wines are exclusively Spanish and Mexican, should one choose to veer off the fabled Zarela margarita path. • 126 E. 28th St. (212-252-1345). (M)

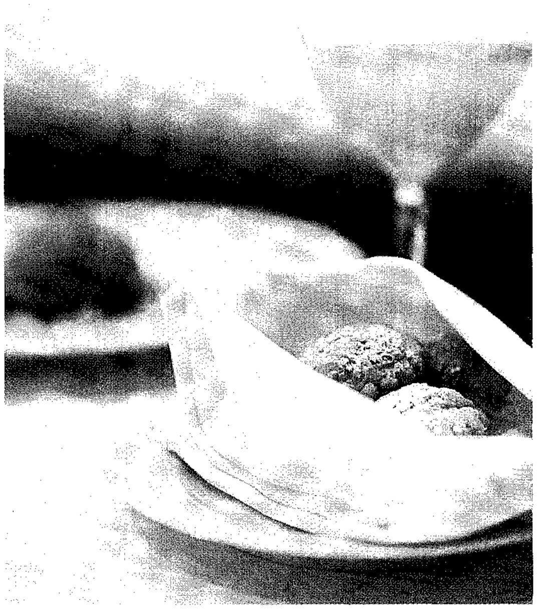
★ DB Bistro Moderne
Daniel Boulud's latest venture is supposed to be an homage to the simple bistro foods of his youth, but the great chef can't help making things fancy. Take boeuf en gelee, which Chef Boulud coats with sweet horseradish cream and serves in a dainty parfait glass. Or the $27 "DB Burger," leavened with foie gras and short ribs and a silver cup of pommes soufflés on the side. The space can feel a little hectic around theater time, but elbow your way in if you can. • 55 W. 44th St. (212-391-2400). (E)

Emo's
This spiffy spot hopes to give the neighborhood's plethora of sushi bars and Chinese takeouts some much-needed competition by introducing Upper East

Ask Gael

We need to escape and pretend it never happened.

Slip into the bar at the Chambers Hotel after dinner anywhere and lose yourself in the tingling tropical illusion of the cocktail called Passion—Moët Brut Rose blended with a purée of fresh passion fruit. Tables in the richly padded balcony lounge let you look down the cascades of crystal droplets to the diners lingering in Town below as the two of you share apple strudel under shingles of lusciously pungent cheddar, or the chocolate gratin with rose marmalade and raspberries. Or ask to see the list of premium teas—green-tea anemone in a rosette or Dragon Pearl "rolled from a perfect spring leaf and bud"—if only to muse for a moment, and maybe laugh, at how serious we could be in our petty obsessions only days ago. (15 West 56th Street; 212-582-4445.)



Photograph by Patrik Rytikangas.

NEWYORKMETRO.COM
New York metro
Find a restaurant! Search our hundreds of listings by cuisine, price range, and location at www.newyorkmetro.com/restaurants.

Siders to the kimchee-spiked pleasures of Korean cooking. Savory scallion pancakes called pajan come with calamari, scallops, and shrimp; tofu-stuffed dumplings are adeptly pan-fried. The menu features bibimbop and all sorts of seafood, but none of that participatory grill-your-own barbecue, which should ensure a smoke-free evening. • 1564 Second Ave., near 81st St. (212-628-8699). (M)

Glass

Glass seems to have landed in its industrial no-man's-land location like some kind of high-style UFO, a glowing emissary from a civilization far more advanced than our own. (L.A., maybe?) The small-plate menu offers seviche, panini, a cheese plate, and mixed olives accompanied by some of the skinniest breadsticks around (to match the patrons, we surmise). There's heated competition for the bamboo garden's few plastic ball chairs, the hottest seat since Canteen's nubby orange number. • 287 Tenth Ave., nr. 26th St. (212-904-1580). (I-M)

Heartland Brewery & Chop House

With hefty hunks of prime aged beef, braised buffalo short ribs, and lobster-and-crab stuffed ravioli—not to mention a superb artisanal cheese-and-beer tasting plate—this third branch of the popular brewpub chain is clearly the most culinarily ambitious. But the mood is still mellow, especially at the bar, a rare, comfortable Times Square spot to toss back some of the terrific hand-crafted brews. • 127 W. 43rd St. (646-366-0235). (M-E)

★ Ilo

After six years competing with the view at the River Cafe, chef Rick Laakkonen is understandably sensitive about calling Ilo a hotel restaurant—just another boutique amenity at the new Bryant Park hotel. But with such daringly original food as ragout of grilled octopus and Manila clams in lemon-thyme broth, not to mention the seven-course beef bonanza called "For Beef Lovers Only"—it's clear that Laakkonen is determined to make his kitchen the draw. • 40 W. 40th St. (212-642-2255). (E)

Jane

Just what every neighborhood needs: a casual spot featuring affordable, creative American fare like fried oysters with creamed corn and red-chili vinegar, hanger steak with Gruyère piroshki, and braised pork with mascarpone polenta. Since entrées max out at $19, you might feel less guilty splurging on the caramel-banana-cream pie with hazelnut brittle. • 100 W. Houston St. (212-254-7000). (M)

★ Josie's

In these uncertain agricultural times, people question where their food comes from, and Louis Lanza, chef-owner of Josie's on the Upper West Side and its new Murray Hill outpost, is full of reassuring answers, most of them printed right on the menu. The sleek design shatters every health-food-restaurant cliché. And from the mesquite-burning oven, come Lanza's iconoclastic dairy-free pizzas with a spelt-oat-bran crust. • 565 Third Ave., at 37th St. (212-490-1558). (M)

La Corniche

Before teaming up to open La Corniche in a stately Upper East Side townhouse, Saïd Hraiche and his brother Khalil managed Sel et Poivre and the Iberian-flavored Alphabet Kitchen, which explains the presence of pâté maison and Spanish sardines on their Mediterranean menu. But all the credit for their tender, gamy lamb-shank tajine goes, deservedly, to their Moroccan grandmother. • 156 East 64th Street (212-421-7899). (M-E)

Lundy's Times Square

The legendary fish emporium has taken over three floors of prime Times Square real estate as spacious as the Brooklyn location. It's good news for theatergoers, tourists, and anybody in the mood for a classic shore dinner (chowder, a whole steamed lobster, and a half grilled chicken) but not a trip to the shore. • 205 W. 50th St. (212-586-0022). (M-E)

Max SoHa

This charming offshoot of Max, the perennially cramped East Village trattoria, has settled in a previously broccoli-rabe-bereft Morningside Heights neighborhood. The cooking—hearty rigatoni with meatballs and Italian sausage, toasted garlic bread with anchovies, osso buco—is as good as it is at Max downtown, so, at least until the competition arrives, you can take your waiter's word for it when he announces that this is the best tirami su around. • 1274 Amsterdam Ave., at 123rd St. (212-531-2221). (I-M)

Medi

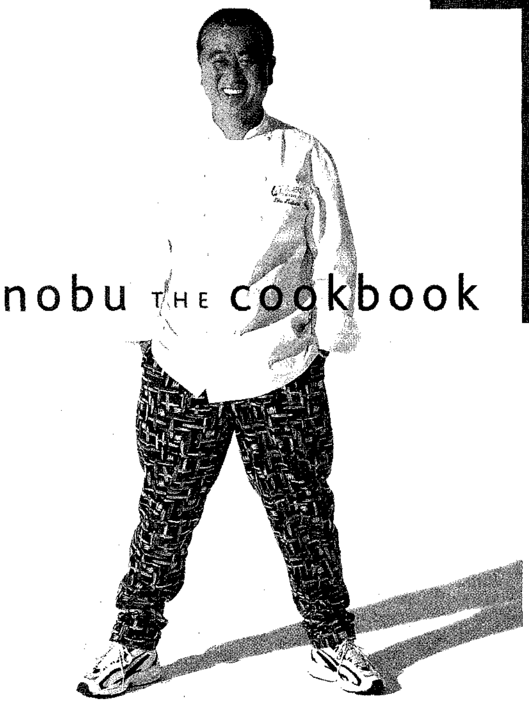
The best-seller lists will tell you: Tuscany and Provence are the destinations most often featured in New Yorkers' fantasies. Now that vexatious choice of cuisine has been solved by Roberto Ruggeri (Bice) and Roger Vergé (the venerable Michelin-starred chef). A room full of sky blues and sunflower golds, a simple menu, refined technique, and two pros at the helm make for a midtown restaurant with great promise despite the Gipsy Kings on the sound system. • 45 Rockefeller Plaza (212-399-8888). (E)

★ Midway

Bill Shutz's cooking is an unfussy antidote to the excesses of Bull Market Manhattan. Potentially clunky dishes like hanger steak and pork tenderloin emerge from his kitchen looking sleek and economical like stylish VW Bug versions of the original. Take the photo of Kate Moss off the wall, and you could say the same thing for the space, which looks like a cross between a neighborhood bar and some high-tech, Scandinavian airport lounge. • 145 Charles St. (212-352-1118). (M)

Minotaur Restaurant

The menu at this sophisticated Greek restaurant reaches back four millennia or so and includes "ancient Hellenic tastes," like venison Artemis in a red-wine sauce with chestnuts, pine nuts, and pomegranate seeds. But chef Stefanos Taktikos also caters to modern appetites with an assortment of grilled fish, and appetizers like an aspic of red snapper with dill and avocado, and mussels saganaki with feta. • 44 W. 58th St. (212-759-0502). (M-E)



Muzy

Muzy, loosely translated, means "beyond" in Korean, and this minimalist concrete-and-sheet-metal-walled blip of an East Village Korean restaurant aims to live up its name, eschewing barbecue tables in favor of a seasonal menu including dishes like temple-inspired mountain roots and leaves sautéed in sesame oil, and a range of slurpy ramenlike noodles in fiery veggie-strewn broths. • 81 St. Marks Place (212-533-6876). (I)

Opia

Considering that Frederick Lesort and Antoine Blech have specialized in the sort of smoky nightspot (Frederick's, Jour et Nuit, Orienta) where the preferred greeting is the double-cheek kiss, it's no surprise that their first collaboration is in a budget hotel that appeals to transatlantic tourists. But even less physically affectionate locals might like exotica like Laos-style chicken-and-cucumber salad, and Indian flatbread with marinated lamb and onion jam. • 130 E. 57th St. (212-688-3939). (M)

★ Ouest

After cultivating a coterie of foodie followers at places like Alison on Dominick and Cascabel, Tom Valenti brings his distinctive style of boldly layered flavors—and those lamb shanks—to a neighborhood legendarily short on sophisticated grub. Clearly, he's doing his darnedest to turn the tide with reprises of old favorites like potato, goat cheese, and truffle terrine with transcendent beets; and lusty short rib on an ooze of polenta perfumed with smoked onions. • 2315 Broadway, near 84th St. (212-580-8700). (M-E)

In Print

In his first cookbook, Nobu Matsuhisa shares the secrets of his trend-setting new-style sashimi, his often-copied black cod with miso, and his sea-urchin tempura (a "Tim Zagat favorite!"). And in case that's not reason enough to spring for **Nobu: The Cookbook** (Kodansha; $37), the TriBeCan titan has snagged a preface from Robert De Niro and a foreword from Martha Stewart, who gushes that Matsuhisa "has changed the karma of Japanese food for me forever." Sprinkled among the intriguing recipes and stunning photographs are an aji-to-yuzu glossary, a shopping guide, and helpful tips on how to deslime octopus and the proper way to eat sushi (dip the topping, not the rice).

★ Pio Pio

Upper East Side fans of juicy, complexly spiced Peruvian rotisserie chicken have reason to raise their Pisco sours. The Queens-based chicken chainlet Pio Pio has moved into the old El Pollo space and brought its own secret spice-rub recipe. Try the "matador combo," a whole supersavory bird with a tableful of side dishes for only a couple bucks more than you'd pay in Queens. • 1746 First Ave., nr. 91st St. (212-426-5800). (I-M)

★ Sahara's Turkish Cuisine

The owners of Sahara Grill, the bare-bones garment-district gyro joint, have branched out with this bona fide restaurant with cushy red velvet window-seat banquettes and a serious kitchen. You can make a meal of the delicious meze along with the freshly baked flatbread that washes up on the table like a puffy, sesame-crusted raft. But then you'd miss out on impressive entrées like iskender kebab and the "special beyti sarma." • 513 Second Ave., nr. 28th St. (212-532-7589). (M)

Stella

A breezy American restaurant with a New World wine list. If you've never had a Cockfighter's Ghost Semillon by the glass, here's your chance—alongside Cornish hen braised with prunes and olives, or a potpie of shrimp, scallops, and summer corn. Not to mention crostini at the bar, Monday-night wine dinners, and what co-owner Anna Weinberg calls a "rock-star brunch," served between 1 and 6 P.M. • 58 MacDougal St. (212-674-4968). (M)

Sugar Hill Bistro
The most exciting addition to the Harlem restaurant scene since Hillary's husband. This beautifully restored brownstone has a ground-floor bar and jazz lounge and a second-floor dining room where Atlanta chef Adam D. Elliott gutsily ducks soul-food stereotypes. Chicken-and-spinach spring rolls, Moroccan-spiced shrimp cocktail, and Asian-pan-seared scallops are as much an incentive to book a table as the prospect of the former First Saxophonist swinging by. • 458 W. 145th St. (212-491-5505). (M-E)

Thom
The new SoHo hotel 60 Thompson has all the boutique accoutrements: interior design by Aero Studio's Thomas O'Brien, uniforms by Nino Cerruti, linens by Frette, and, naturally, its own fashionable restaurant, Thom. Entrées like double-cut lamb chops with peppermint and potato chips, and lobster with fermented black beans, Riesling, taro, and soy beans run $21 to $28—a deal, considering that rooms upstairs start at $370 a night. • 60 Thompson St. (212-219-2000). (E)

Manhattan

Lower New York

★ Aquagrill
Ever since we tasted chef-owner Jeremy Marshall's inspired falafel-crusted salmon, a naked pink fillet has been tough to swallow. But despite the high level of cooking, an offbeat and well-priced wine list, and unexpected grace notes like a welcoming *amuse-bouche* and complementary petits fours, it's still a rollicking neighborhood spot, where you can park yourself at the lively bar and watch the dexterous oyster shucker in action. • 210 Spring St. (212-274-0505). (M-E)

Bot
The all-plastic décor at this NoLIta spinoff of Chelsea's Bottino refutes every Tuscan cliché in the book, but the simple, flavorful food and the mostly Italian wine list are reassuring proof of its traditional heart. The iMac-hued garden room is linked to the front lounge by a serpentine expanse of chartreuse wall and an open kitchen and bar, which dispense fresh salads, satisfying pastas, and fruity Prosecco cocktails in equal measure. • 231 Mott St. (646-613-1312). (M)

★ Chanterelle
The Waltucks, Karen and David, have specific ideas about how to make an evening unforgettable. The walls are without art. No music. Chairs are huge; plates are, too. The goal is to get you to concentrate solely on who you are with and what you are eating—the stunning juxtapositions of David's quail and star anise, lamb with cumin crust, crabs in ginger, and strawberry mille-feuille with elderflower sorbet. • 2 Harrison St., at Hudson St. (212-966-6960). (E)

Ground Rules

These listings are a selective guide to the city's restaurants, some *New York* advertisers among them. Stars (★) indicate our critics' recommendations. The price guide, admittedly imperfect, is as follows: (E) = expensive; (M) = moderate; (I) = inexpensive. Restaurants listed accept all major credit cards, except where noted; ($) = cash only; "AE only" indicates that American Express is the only accepted card.

★ Hampton Chutney Co.
SoHo can be a soulless place, not to mention maddeningly expensive, and in desperate need of good karma and grub. This eighteen-seat offshoot of a popular Amagansett enterprise satisfies both criteria with its Indian-chant soundtrack, fountain, and addictive dosas and uttapa stuffed or topped with everything from traditional spiced-potato-masala to untraditional tuna and avocado ($6.50 to $10.50). Plus daily soups, chai teas, cardamom coffee, and brownies. • 68 Prince St. (212-226-9996). (I) ($)

★ MarkJoseph Steakhouse
"Your steak will be out any minute," says our waiter. "I just saw the chef chasing the cow." If that line plus the house specialty—porterhouse for two, three, or four, served family-style and ritually baptized with pooled juices—sounds familiar, it's no coincidence. The general manager and a cadre of remarkably friendly, seemingly rehabilitated waiters came straight from Peter Luger, and brought their meal-ending schlag with them. • 261 Water St., nr. Peck Slip (212-277-0020). (M-E)

Meskerem
Hell's Kitchen's preeminent source for savory Ethiopian stews and the crêpelike injera used to scoop them up has spawned a snug subterranean branch downtown, in the heavily trafficked midst of gyroland and cappucinoville. Combination platters are perfect for sharing. • 124 MacDougal St. (212-777-8111). (I-M)

Omen
Step off this quiet SoHo side street, and you're suddenly transported to Kyoto—a feeling that's reinforced by the traditional menu and decorative calligraphy and ceramics. • 113 Thompson St. (212-925-8923). (M-E) AE only

★ Peasant
Peasant is exactly right. From its stunningly backlit brick-walled kitchen that features only open-fire cooking to its incredibly appealing Tuscan menu, chef-owner Frank De Carlo has reason to bust his buttons every night, and you have reason to undo a couple of yours. And thanks to the recent soundproofing, you no longer need to shout to get your share of impeccably al dente pastas, and meltingly tender osso buco. • 194 Elizabeth St. (212-965-9511). (M)

Pfiff
A friendly neighborhood spot and a good SoHo source to refuel after a shopping binge. Grilled sausage with mustards and pickle relish; Vidalia onion-and-Morbier-cheese tarts; ravioli stuffed with walnuts, chevre, and raisins; and herb-crusted yellowfin tuna are a few of the tasty New American offerings. Bar and brunch menu too. • 35 Grand St. (212-334-6841). (M)

★ 71 Clinton Fresh Food
Is there much call for Scottish salmon wrapped in avocado at the intersection of Clinton and Rivington Streets? Well, yes, judging by the hungry crowd cooling its heels at the bar. Jean Georges alum Wylie Dufresne cooks seemingly complicated, easy-to-eat food like beer-braised short ribs geometrically sculpted into a perfect square; and parsley-root purée with a little parsley-root raft of lump crabmeat. (To eat, capsize and stir.) • 71 Clinton St. (212-614-6960). (M)

★ Vine
It will take a lot of duck confit with sweet-potato hash to make a village in the canyons of Wall Street. But the bold pioneers at Vine are game. Their bull-market menu is big on seafood like lobster pan roast with corn fritters and coconut-curried grilled shrimp. There's a quick-service café and grocery next door, and party space (plus extra seating) downstairs in the old bank vaults. • 25 Broad St. (212-344-8463). (E)

Below 14th Street, East

★ Bond Street
The crowd is too cool, the rooms too cozy, the waiters way too pretty. No way is this anywhere you're going to get chirashi worth much more than a can of Bumble Bee. Boy, are you about to be surprised. With food this fresh, original, and vibrantly spiced,

食 豆 米
New York Magazines Hal Rubenstein . . .
CHOW BAR is that rarest of birds, a perfect little neighborhood joint.
CHOW BAR
230 W. 4th Street 212 633 2212

A TASTE OF PARIS ON LEX.
· FINE WINES
· APPETIZERS
· PASTA
· ENTREES
PRE-THEATRE DINNER
SUNDAY BRUNCH
Sel & Poivre
RESTAURANT
"A Quaint, Country French Bistro"
(212) 517-5780
LEXINGTON AVE., N.Y., N.Y. 10021

HEARTLAND
CHOP HOUSE
BREWERY
Lunch • Dinner • Parties
3 Private Rooms
127 W. 43rd St. at B'way 646-366-0235
Close to Theatres and Times Square
ALSO
6th Ave. at 51st St. 212-582-8244
Union Square W. at 17th St 212-645-3400

the kitchen can easily take on most traditional midtown sushi houses and wouldn't have to walk out of a room backwards if Nobu's troops were in attendance. • 6 Bond St. (212-777-2500). (M–E)

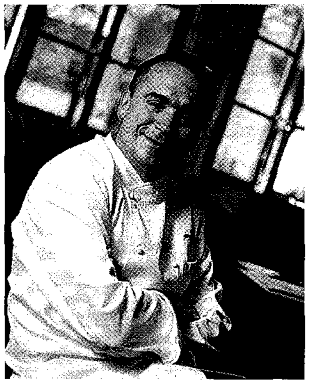
★ Flor's Kitchen
Flor Villazan's family recipes are the South American equivalent of its surrounding neighborhood's Ukrainian comfort food: solid, soulful, and filling. You could easily make a meal of appetizers, like spongy arepas stuffed with chicken or scrambled eggs (or, this being the East Village, tofu and vegetables); Jamaican patty-like empanadas criollas; and the deliciously sweet cachapa, which arrives under a blanket of melting mild white cheese. • 149 First Avenue (212-387-8949). (I)

★ Gnocco Caffe
Co-owner Pierluigi Palazzo named this café after the traditional Modenese snack of crispy, puffy fried dough, usually served with prosciutto di Parma. But just to complicate matters, the gently priced menu also offers two versions of gnocchetti (an entirely different, equally delicious thing), plus well-dressed, unusually fresh salads and an unassuming pork tenderloin lavished with Parmesan shavings and an aged-balsamic emulsion. • 337 E. 10th St. (212-677-1913). (I) ($)

La Palapa
The chef at this friendly East Village oasis grew up in Mexico, under the culinary spell of cookbook author and avid gardener Diana Kennedy. That might account for the menu's reliance on fresh herbs, and its creativity. Rices are flavored with tomato, saffron, and tomatillo; moles, concocted from sesame seeds, pumpkin seeds, and guajillo chiles. The skirt steak soaks up its tequila marinade, cactus comes in a casserole, and chiles rellenos float in tomato broth. • 77 St. Marks Pl. (212-777-2537). (I–M)

Le Souk
On a rapidly gentrifying Alphabet City block, two Egyptian brothers have carved out their own North African niche and accessorized it with Moroccan tile, glowing lanterns, and camel-skin chairs. A Tunisian chef oversees an evolving menu of assorted tajines and couscous, and meze like grilled octopus. Linger long enough to smoke a hookah and admire the belly dancer. • 47 Ave. B (212-777-5454). (I–M) ($)

No. 9
The East Village has always been short on swank, and this low-lit, high-style restaurant and lounge hopes to remedy that deficit with dark maple furniture, cowhide booths, and a menu that aims high. The frisée salad wears a champagne-hazelnut vinaigrette. The Napoleon of tuna tartare is infused with sesame oil, soy sauce, and ginger, and Chilean sea bass is seared in orange marmalade. • 109 E. 9th St. (212-529-5333). (M–E)



Osso Buco
Popular Italian restaurant on a much-traveled Village corridor serving family-style portions of the eponymous house specialty, Caesar salad, fried calamari, and T-bone steak. • 88 University Pl. (212-645-4525). Also, 1662 Third Ave., at 93rd St. (426-5422). (M)

Rai Rai Ken
Perhaps even more than they adore soba and udon, the Japanese love ramen noodles. So do impecunious college students, and it will be interesting to see how many undergrads can squeeze into this fourteen-stool noodle bar specializing in ramen and delectable pork-stuffed gyoza (the Japanese answer to the potsticker). Loud slurping isn't only tolerated—it's encouraged. • 214 E. 10th St. (212-477-7030). (I) ($)

Shangrila
Home to four momo-slinging kitchens at last count, the East Village may well be New York's Little—make that tiny—Tibet. This particular source of savory dumplings, flavorful noodle soups, dense steamed buns, and a handful of Japanese recipes the chef picked up during a stint at Honmura An is owned by the family behind Himalayan Vision, a clothing-and-gifts shop. The design (bamboo dropped ceiling, concrete-and-wood floor) and menu reveal that a good eye and a discerning palate run in the family. So, we presume, does the secret behind that killer hot sauce. • 129 Second Ave. (212-387-7908). (I–M)

★ Strip House
The Glazier Group and chef David Walzog, the same team responsible for Michael Jordan's steakhouse and our slightly lower life expectancy, take a Gallic approach to the New York steakhouse with starters like a five-ounce foie gras torchon and sides like goose-fat potatoes and truffled cream spinach. (Try ordering that at Gallagher's.) Meanwhile, designer David Rockwell has given the space a saucy new look to go with its naughty new name. • 13 E. 12th St. (212-328-0000). (M–E)

Telephone Bar & Grill
This lively East Village fixture was serving classic pub grub like shepherd's pie and fish and chips long before anyone thought of British comfort food as trendy. • 149 Second Ave. (212-529-5000). (I–M)

Below 14th Street, West

★ Blue Hill
Despite some culinary trendiness (to wit: a delicious asparagus soup with Parmesan froth), the atmosphere couldn't be more congenial. The room is pretty, too, comfortable and sophisticated, and the three-sided limestone bar accommodates diners and drinkers alike. • 75 Washington Pl. (212-539-1776). (M–E)

Opening

Rebuilt Starter

For a while there, the fine-French-food future of the Upper East Side looked grim. But then, to the relief of molten-Valrhona-cake addicts everywhere, Jean-Georges Vongerichten (pictured, below) opted to not only renew his lease at **Jo Jo**, but to embark on a million-dollar renovation by Christophe Tollemer, the St.-Tropez-based designer who's building the megachef's Riviera retreat. The once-staid townhouse has been rendered nearly unrecognizable via an emerald-and-plum color scheme, sumptuous fabrics, and terra-cotta farmhouse tiles. But to avoid alienating his finicky clientele, Vongerichten has preserved must-have signatures like roast chicken with chickpea fries, goat-cheese-and-potato terrine, and a tuna spring roll with soybean coulis. (160 East 64th Street; 212-223-5656.)

★ Chow Bar
Chef-partner Peter Klein started out cooking at China Grill and El Teddy's, then parlayed that spicy Chino-Latino experience into a cross-country consulting gig. Lucky for us, he's settled in the West Village, where he's turning out addictive honey-plum-glazed spareribs, Sichuan steak-frites, and Shanghai lobster noodles. Potent house cocktails fuel a lively crowd, which seems ecstatic to have found such a fun, quasi-exotic neighborhood place. • 230 W. 4th St. (212-633-2212). (M)

★ Do Hwa
Jenny Kwak and her mother Myung Ja try to familiarize diners with their home-style Korean cooking with family-style dinners for four, as well as various combinations of dumplings, spicy pancakes, stews, sautés, and the barbecue dishes that provide all the drama. If you're a do-it-yourself type, request a table with a built-in grill. • 55 Carmine St. (212-414-1224). (M)

★ Good
Formerly the Latino cantina that was Campo, Good is an equally, yes, good pit-stop for comfort food of the Americas. Crispy peanut chicken, green-chili macaroni and cheese with a tortilla crust, and chili-spiked chilaquiles are indicative of chef-owner Steven Picker's bent. Begin with a lulo daiquiri, end with hot orange-scented doughnuts served with a mini mug of cinnamon-laced Mexican hot chocolate, and the name will seem something of an understatement. • 89 Greenwich Ave. (212-691-8080). (I–M)

★ Isla
With its cool-blue Formica tabletops, Miami Beach tile, and white Naugahyde booths, Isla is Diane Ghioto's sexily lit invocation of fifties Havana. Good-looking and savvy scenesters share the seviche sampler, the mussels perfumed with smoked tomato and garlic chips, seafood paellita, or a mammoth stuffed pork chop with sour-orange mojo. • 39 Downing St. (212-352-2822). (M–E)

★ Macelleria
Vegetarians beware: The name is Italian for "butcher shop," and the space used to be a meat locker. But there's much more to chef Jeffrey Edwards's menu than his dry-aged porterhouse for two. Whole peppercorns enliven Gorgonzola salad dressing. Zesty fennel sausages adorn a cannelini-bean stew. Delectable pastas are served with hearty ragus, perfect for fall. • 48 Gansevoort St. (212-741-2555). (M)

★ Mary's Fish Camp
Here's a tip for anyone who's ever paced up and down Cornelia Street waiting for a vacant stool at Pearl Oyster Bar: Now there are *two* West Village sources for world-class lobster rolls, silken clam chowder, herb-stuffed whole fish, and extended sidewalk pacing. One of Pearl's chef-partners left to open this sunny corner spot equipped with a curved stainless-steel counter and ten tiny tables. • 246 W. 4th St. (646-486-2185). (M)

Mirchi
An up-to-date Indian restaurant that takes the street out of street food. The main attraction here is an open kitchen equipped with two *tawas*. The large saucer-shaped griddles that look like cast-iron gongs are used to prepare traditional Indian street food like tak-a-tak,

Photographs by Bruce Katz.

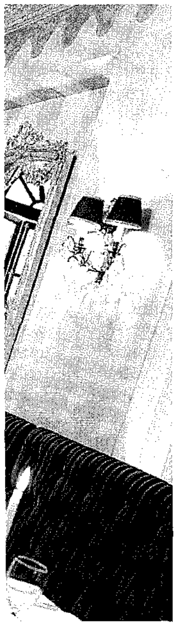
a heavily spiced stir-fry of chopped vegetables and herbs, accessorized with chicken, lamb, or chicken liver, and served like tapas with little KFC-style dinner rolls. • 29 Seventh Ave. So. (212-414-0931). (I–M)

Palma

It might not have a seat on the exchange, but the husband-and-wife catering company that runs this rustic Mediterranean restaurant has gone public. After years of catering fashion-industry shindigs, they've opened their salvaged barn doors to the rest of us. The rustic 35-seat dining room is furnished with a chestnut-beamed ceiling and Jerusalem-limestone bar, and a Sicilian chef (by way of Los Angeles) serves up a seafood-heavy Italian-Provençal menu featuring fried whitebait, brandade, and the house specialty, frutta di mare al cartoccio. • 28 Cornelia St. (212-691-2223). (M) ($)

★ Wallsé

Who knew veal goulash could be elegant? Kurt Gutenbrunner's version is an artful mound of tender meat you almost regret toppling. And though dishes like tafelspitz and wiener schnitzel seem like a culinary memoir, the guiding principle here is less goulash than Greenmarket. Local farmers supply Gutenbrunner with lemon thyme for his pike, heirloom tomatoes for his lamb salad, and the sweet strawberries that garnish his elderflower sorbet. • 344 W. 11th St. (212-352-2300). (M–E)



14th–42nd Streets, East Side

Bambou

A hint of the tropics on 14th Street: ambitiously nouvelle renderings of Caribbean cuisine, like crab cakes with avocado and molasses or eggplant soup with coconut and curry amid a relaxing, palm-fronded bar and dining room. • 243 E. 14th St. (212-358-0012). (M)

★ Beppe

Cesare Casella's devoted fans know him for his Tuscan cooking and his signature breast-pocket herb bouquet, both of which have resurfaced at this Gramercy trattoria. You'll also find an instant coziness, a pride of rustic Tuscan products stashed behind glass at the entrance, the warmth of a giant open fireplace. Casella's cozze are plump and sweet in a fiery broth; chewy handmade pinci noodles in walnut-tomato sauce are a triumph. We love braised black cabbage in toasted Tuscan bread, savory braised spare ribs, and desserts like sensational lemon "pudding" with candied orange peel. • 45 E. 22nd St. (212-982-8422). (E)

★ Bolo

Spanish food doesn't possess the big flavors that have attracted so many Americans to southwestern fare, but chef Bobby Flay has the audacity and the skill to make it work. In a room that reminds you of Gaudí by way of Pee-wee Herman, items as modest-sounding as baby clams steamed in green-onion broth, tuna brushed with honey, and paella with saffron rice exhibit pure bravado. • 23 E. 22nd St. (212-228-2200). (E)

Commodore Grill at the Grand Hyatt Hotel

Commuters and business travelers can enter this formal hotel restaurant from Grand Central Terminal, for a quick drink or a full meal from the French-influenced American menu. • 42nd St. and Lexington Ave. (212-850-5999). (M–E)

★ Craft

Tom Colicchio is a chef with a mission, two jobs, and what must be a crackerjack support team. When he's not supervising the three-star kitchen at Gramercy Tavern, he's reducing cooking (or elevating it, depending on your point of view) to its most basic elements, a tactic that works only when the ingredients are of the highest possible quality, procured from small family farms and artisanal producers. At his first solo venture, literally around the corner from Gramercy and similarly elegant, he and his chef de cuisine, Marco Canora, collaborate on a high-concept menu that focuses almost obsessively on raw materials. • 43 E. 19th St. (212-780-0880). (M–E)

Curry Leaf

While the Curry Hill competition focuses on the food of specific subcontinental regions—or, at the very least, hews to the meat-eating north or the veggie south—the idea here is to offer Kashmiri chicken korma alongside Pakistani chana masala and Goan lamb vindaloo. There's more to Indian food, after all, than curry powder—there's the leaf, too, used here as a garnish. • 99 Lexington Ave., at 27th St. (212-725-5558). (M)

★ Eleven Madison Park

While this soaring grand space in the MetLife lobby will never be a room for clandestine assignations, the grace of the staff and big-flavored dishes—capon stuffed with pistachio and garlic, cod with sausage and mustard greens that don't get lost in the landscape—make it a vibrant place to do business and an incredibly sensible choice for the family. • 11 Madison Ave. (212-889-0905). (E)

Heartland Brewery

A rollicking brewpub with a lively outdoor café. Accompany your choice of microbrew with stout-battered onion rings, a buffalo burger, or sesame-crusted ahi tuna. The beer-weary can sample from the city's largest selection of tequilas and single-malt scotches. • 35 Union Square W. (212-645-3400). Also, 1285 Sixth Ave. at 51st St. (582-8244). (I–M)

Mi

Gary Robins (best known for his pan-Asian pyrotechnics at Aja and Match Uptown) has resurfaced at Mi Restaurant and fans of his will recognize signature dishes like Thai grilled-squid salad with chickpeas and green-chili-cilantro oil, and five-spice-crusted breast of duckling. Neophytes who think Asian-fusion is so nineties will find the cooking a revelation. • 66 Madison Ave., nr. 27th St. (212-252-8888). (M–E)

Pershing Square

As if Grand Central Terminal weren't a triumphant enough urban phoenix, cross under the Park Avenue viaduct for yet another left-for-cobweb space that's become a happy ending. While its steel-beamed décor makes no apologies for where it is, the manageable bustle, pivotal location, and hearty, American brasserie food make Pershing Square an oasis when you're faced with another Metro North delay. • 90 E. 42nd St. (212-286-9600). (M)

★ Pipa

Doug Rodriguez has done Nuevo Latino at Patria and Chicama. Now he's tackling old-world Spanish. A field trip to Galicia yielded dozens of recipes for tapas, casseroles, soups, and flatbreads, which undergo subtle and delicious transformation here. To wit: bocarones in escabeche with almond-crusted queso de cabra, crispy anchovies wrapped in sage leaves, and churros with warm chocolate sauce for dessert. Much more radical is the conversion of the old Parlour Cafe into a seductive Iberian oasis. • 38 E. 19th St. (212-677-2233). (M)

Plate 347

We can imagine the astonished passerby's reaction: There's steak-frites in them thar hills, otherwise known as the bistro-deprived no-man's-land between Stuyvesant Square and Kips Bay. It's just what the neighborhood needed: mussels, warm goat-cheese salad, braised lamb shank, and an estimable bleu cheese burger. Bonus points: superfriendly service and a nice-sized garden. • 347 Second Ave., nr. 20th St. (212-388-0526). (I–M)

Rodeo Bar & Grill

This place bills itself as "the longest-running honky-tonk in New York," attracting bikers, families, and music-industry insiders. Try the house-smoked baby back ribs, bison burgers, and Santa Fe hand rolls, or just grab a drink at the horse trailer that's been converted into a bar. • 375 Third Ave., at 27th St. (212-683-6500). (I)

Rossini's

This elegant split-level restaurant offers Northern Italian cuisine and live music nightly. Chef Gilberto specializes in seafood, and accommodates private parties. • 108 E. 38th St. (212-683-0135). (E)

Slate

At Manhattan's first billiards club–cum–full-service restaurant, poolside dining means contemporary Middle Eastern specialties—a "Mediterranean raw bar" plate with fava-bean-horseradish sauce, mini kufteh pockets, and tangerine-glazed chicken—amid all the action from the 34 pool tables.
• 54 West 21st St. (212-989-0096). (I–M)

Spread

A cool, loungey spot for pan-Asian nibbles like sake-glazed shrimp and chile-mango crabcakes, and entrées like a sesame-crusted tuna "tower." There's also a sushi bar, D.J.'s, and plenty of private nooks for Page-Six-style canoodling. • 323 Third Ave. (212-683-8880). (M)

★ Veritas

Does the wine list make the restaurant? If you've got a chef like Scott Bryan whipping up arctic-char carpaccio with warm fingerling potato salad and a sublime, marrow-and-wine-fortified fillet of beef, it doesn't have to. His elegant American fare ($68 prix fixe only) complements the cellar, a joint obsession of the owners, who seem to take intense pleasure in sharing their private collection. • 43 E. 20th St. (212-353-3700). (E)

14th–42nd Streets, West Side

★ AZ

If you think pan-Asian fusion is so last decade, make haste to the Flatiron triplex that used to be Flowers, remade with a glass elevator and retractable roof and now home to chef Patricia Yeo and her inspired culinary inventions. What works? A trio of sensational chutneys on Indian flatbread, and lapsang souchon–smoked quail with scallion pancakes, for starters. • 21 W. 17th St. (212-691-8888). (E)

Hush

Part bar, part nightclub, part restaurant. If you find that last part the most interesting, you'll appreciate the New American menu noshes like Peking-duck pizza and corn-meal-fried shrimp with braised Swiss chard, served in sharable portions. • 17 W. 19th St. (212-989-4874). (I–M)

★ Lotus

Everything you wanted from a trendy club-bar-restaurant and less. Less attitude, less discomfort, less elbow contact, and less forgettable food. Lotus is a blooming surprise. A slight kitschiness keeps it warm. Nice-guy owners keep it friendly. And chef Richard Farnabe keeps you well-fed. Think of the velvet rope outside as a ribbon. And Lotus as a gift. • 409 W. 14th St. (212-243-4420). (M–E)

Ohm

An all-in-one entertainment center offering dinner, dancing, and lounging on velvet furniture. Plus sesame chicken tenders, beef tenderloin shisk kebabs, and bay scallops with white wine overangel hair pasta. • 16 W. 22nd St. (212-229-2000). (M–E)

★ The Park

Were you around during the eighties when places like Mudd Club and Area, and art in the East Village, made New York nightlife feel like the coolest in the world? If you were, then stop watching the reality-based show you're hooked on, and go play in the Park, a great sandbox for urbanites who used to be kids but now have some of their own. If you've ever enjoyed the Odeon, you'll get into it. If not, this ain't your playground. • 118 Tenth Ave. (212-352-3313). (M–E)

★ Restaurant Above

Don't be discouraged by the proletarian to-'n'-fro of 42nd Street. A sophisticated and handsomely designed hideaway waits in the twenty-first-floor lobby of the *Times Square Hilton*, and so does Lutèce veteran Denis Fitzgerald and his first-rate celebration of Americana (with just a few Asian blips). Namely, deftly cooked halibut on a spring-green purée, a classic Caesar, seared wild salmon on a sumptuous soft corn pudding, and lacquered pork chops with cottage-fried sweet potatoes. Say you're Broadway-bound, and the waiter will see you make it, even if it means saving the berry shortcake for after the curtain falls. • 234 W. 42nd St. (212-642-2626). (E)

★ Sandwich Planet
Owner Will Brown got his start in the sandwich trade a dozen blocks north with his thriving Island Burgers and Shakes. At Planet, he reprises his boldly seasoned, lavishly garnished chicken churascos and hamburgers but also expands his Island oeuvre to include the kind of two-fisted retro sandwiches—Reubens, cheesesteaks, clubs, and croque-monsieurs—that have been displaced recently by wraps and other deviations. • 534 Ninth Ave., nr. 39th St. (212-273-9768). (I) ($)

World Yacht Dining Cruises
Take an out-of-town visitor to see the sights—all of them—and sup on a selection from the "Best of New York" menu: featuring dishes based on recipes from the Sea Grill's Ed Brown and Aquavit's Marcus Samuelsson among others. Jacket required. • Pier 81, W. 41st St. and the Hudson River (212-630-8100). (E)

43rd–56th Streets, East Side

★ Brasserie
Nostalgists may have wished for a clone of the original Brasserie. But the redesign is stunning and the big-brother video screens make as much of your entrance as those bygone steps used to. The classic French food (onion soup, duck cassoulet, mandatory beignets) is satisfying and served from breakfast through late night—a welcome anomaly in this early-to-bed precinct. • 100 E. 53rd St. (212-751-4840). (M–E)

Café Centro
A big, shiny brasserie-cum-café in the lobby of the MetLife Building; the joint is as fun and good as non-expensive midtown gets. In the loud little Beer Bar, get one of the best hamburgers in town. Closed Sunday. • 200 Park Ave., at 45th St. (212-818-1222). (M)

★ Caffè Linda
Caffè Linda is a refuge for homesick Italian expats as well as midtown desk jockeys hungering for good food and a warm welcome. Owner Claudio Marini graciously provides both: Every meal begins with complimentary bruschetta and ends with a stick of Wrigley's with the check. In between, there's simple, satisfying salads; sandwiches; a dozen or so pastas; and dinner specials like stewed rabbit and sautéed calamaretti with avocado. • 145 E. 49th St. (646-497-1818). (I–M)

Coldwaters
Lots of fresh, simply prepared seafood—steamers, soft-shell crabs, lobsters, and grilled shrimp and scallops—in a casual atmosphere. Every dinner comes with garlic bread and all the salad you can eat, nearly anytime you want to. Brunch is served daily, and the kitchen stays open until 3 A.M. • 988 Second Ave., at 52nd St. (212-888-2122). (M)

★ Della Femina
It might be easier to score a table here than at the infamous ad man's East Hampton address, but don't read too much into that: the souped-up seasonal American menu tastes just as good in 212. There's a little country and a little city in his cold corn soup with black truffle coulis, and Dover sole "fish sticks" with a caviar remoulade. And you can almost smell Georgica beach in the lobster roll. • 131 E. 54th St. (212-752-0111). (E)

Divine Bar
This East Side establishment is all things to all people: a cigar bar, a wine bar, a tapas lounge, and a casual, couch-filled living room where local office workers can often be found unwinding. • 244 E. 51st St. (212-319-9463). Also, 55 Liberty St., second floor (791-9463). (I–M)

Giambelli 50th Ristorante
Upscale Italian fare served in a warm and cozy atmosphere. The chef imports esoteric varieties of pasta from Italy to prepare his specialties; the fish and meat dishes are as careful. • 46 E. 50th St. (212-688-2760). (M)

La Mangeoire
A bit of Provence in midtown. This rustic French country restaurant featuring hearty fare like Mediterranean fish soup with rouille and rabbit fricassé in a mustard tarragon sauce is a boon for a neighborhood otherwise lacking in savoir fare. • 1008 Second Ave., nr. 53rd St. (212-759-7086). (M)

★ Lespinasse
Old-fashioned, luxurious hotel dining is not everyone's idea of fun these days—even with the possibility of a noontime flirtation and posh hotel rooms so handy. But chef Christian Delouvrier's cooking is anything but a bore. His butternut squash soup is revved up with chunks of duck breast and crusty foie gras, lamb rack and loin is touched with Chartreuse and coffee, and baby pig with cassoulet is carefully sauced. With inventive cooking like this, even the recently redone room—so French when it ought to be robber-baron American—seems pleasantly mellowed. • 2 E. 55th St., in the St. Regis Hotel (212-339-6719). (E)

★ Maloney & Porcelli
Maloney & Porcelli claims it isn't a steakhouse, but the tide of pinstripe and hunks of food suggest otherwise. The best meat dish, though, isn't steak but a mammoth "crackling" pork shank—which arrives with a steak knife thrust deep into it—and the service couldn't be nicer. • 37 E. 50th St. (212-750-2233). (E)

Monkey Bar
Many talented chefs have made their way through this kitchen, which, in its latest incarnation under new executive chef David Walzog, is looking back to its all-American roots with entrées like butter-poached Maine lobster, New York strip steak, and seasonal sides like sweet corn succotash and sugar snap peas. David Rockwell's swanky design and the monkey-muraled bar remain unchanged—plush in an Old New York way. • 60 E. 54th St. (212-838-2600). (E)

Montebello
Upscale Northern Italian fare, especially affordable in the four-course pretheater menu. Specialties include angel's-hair pasta with fresh tomato and basil, and shrimp sautéed with cognac, broccoli, and red peppers. Private party room available. • 120 E. 56th St. (212-753-1447). (M)

Nino's Positano
Upscale Italian specializing in food from the south, Positano in particular. Pastas range from the simple (fusilli with tomato-basil sauce) to the more complex (Cognac-infused seafood risotto), and main courses traverse similar territory. • 890 Second Ave., nr. 47th St. (212-355-5540). (M)

★ Oyster Bar
Unperturbed by the arriviste competition in the food court next door, the jewel of the pre-renovation Terminal continues to serve superlative pan roasts and clam chowders, and an overwhelming assortment of oysters. The sprawling subterranean space has the hustle-bustle of a cafeteria, but don't be fooled—you pay for the privilege of eating under that vaulted tile ceiling. • Grand Central Terminal, 42nd St. and Vanderbilt Ave. (212-490-6650). (M–E)

★ Peacock Alley
In this cocoon of a dining room in the Waldorf Astoria, chef Laurent Gras—a disciple of Alain Ducasse—offers diners a chance to mix and match bite-size "courses" chosen from categories like Ocean and River, Field and Forest, and Farm. Or put yourself entirely in his hands with the "tête à tête" menu, each dish composed of just two ingredients achieving, in Gras's words, a "single clean note." • 301 Park Ave., in the Waldorf-Astoria (212-872-4895). (E)

Rothmann's Steakhouse & Grill
A sophisticated steakhouse with something for everyone, from "Asian-fried calamari" and "West Coast chicken" to the $132 porterhouse for four. Carnivores are in good hands—those of Christopher Hollis, fresh from Les Halles. • 3 E. 54th St. (212-319-5500). (E)

Smith & Wollensky
Urban cowboys herd together over big steaks with knives to match at impresario Alan Stillman's signature chophouse. The place has that landmark-steakhouse look—bare oak floors, a raffish air, and bustling waiters wearing service stars. There's surf and turf aplenty, improvisations at lunch, and an enviable wine cellar. • 797 Third Ave., at 49th St. (212-753-1530). (M–E)

43rd–56th Streets, West Side

★ Baldoria
Everyone at Frank Pellegrino Jr.'s Baldoria toils to make sure customers stay happy enough to sing along with Jimmy Roselli on the jukebox. There's luscious veal scallopini, aromatic spaghetti with clams, a raw bar upstairs, and best of all, 136 seats. So, if you still can't get into Rao's—Junior's father's legendary celebrity hangout—now you don't have to. • 249 W. 49th St. (212-582-0460). (E)

★ Beacon
The gimmick here is cooking over an open fire: wood-roasted trout, spit-roasted duck with grilled scallions, roast suckling pig with grilled apples and bitter chocolate rub, even oysters. The house-baked breads are exceptional. And in an age of designer martinis and so-so cosmos, the classic cocktail list is precision science. • 25 W. 56th St. (212-332-0500). (E)

Ben Benson's Steak House
This rollicking steakhouse has long fed hordes of hungry, beef-eating businessmen and the people who love them. At a time when steakhouses were famous for rudeness and hauteur, Benson's made a point of homeyness. The festive air gets pretty thick by the bar, where cigars prevail, but the dining room is devoted entirely to the consumption of prime aged beef and steakhouse standards. • 123 W. 52nd St. (212-581-8888). (E)

Benihana
Long before *Iron Chef* taught us just how quick-handed knife-wielding Japanese cooks can be, there were the tableside cooking shows that are still the main draw at this teppanyaki steakhouse. Kids, of course, love it. • 47 W. 56th St. (212-581-0930). (E)

Bombay Palace
This newly refurbished, elegant Indian restaurant has been serving its refined tandoori prawns, lamb kandhari, and chicken kashmiri in midtown for years. Try the excellent breads. • 30 W. 52nd St. (212-541-7777). (M)

★ Christer's
No, Swedish food isn't all about salmon. But we'd be disconsolate if Christer Larsson ever stopped serving his archetypical oak-board-baked filet. And even though he acquits himself well with the compulsory gravlax and herring, he's a gifted cook who borrows freely from other culinary styles. The cozy décor, on the other hand, is David Rockwell's riff on a Scandinavian hunting lodge, with copper fish "scales," a glowing fireplace, rough-hewn walls, and Marimekko colors. • 145 W. 55th St. (212-974-7224). (E)

Cité
Ambassador of beef Alan Stillman cops a French accent at this soaring midtown steakhouse known for its wine dinners. Meat is just the hard core of the menu, a document that also includes pan-roasted salmon "choucroute," grilled chicken merguez sausage, and desserts big enough for two or more to share. For more casual dining, try the Cité Grill next door. • 120 W. 51st St. (212-956-7100). (M–E)

★ Del Frisco's
Want to see what mahogany fashioned by testosterone looks like? This is without question the most urbane steakhouse you will ever see, its meat locker filled with terrific beef. Now if they can only figure out how to get their staff up to the level of their surroundings and kitchen. The place is landmark potential. • 1221 Sixth Ave., at 49th St. (212-575-5129). (E)

District
At this hotel restaurant, David Rockwell's design makes playful reference to the theater-district locale, and Sam DeMarco's menus make reference to the fun food he popularized at First. For breakfast, there's the Scramble (smoked salmon, cream-cheese fondue, latkes, and dill-caper gremolata). For lunch, "double features" like pierogi with a brisket sandwich. Plus a $28 pretheater dinner and a late-night "mini-bar." • 130 W. 46th St. (212-485-2999). (M)

★ 44 & X Hell's Kitchen
John Tesar's inspired New American cooking packs this handsome room nightly with Hell's Kitchen locals and clued-in theatergoers, happy to find good food and friendly service this far west. After feeding Wall Street warriors at Vine, Tesar's traded in some of his fancier flourishes for a renewed focus on dishes like rich mac-and-cheese, crispy buttermilk fried chicken and chive waffles, and meat loaf swathed in tomato sauce. • 622 Tenth Ave., at 44th St. (212-977-1170). (M–E)

★ Grand Sichuan Int'l Midtown
Each successive branch of this Szechuan chainlet has become progressively glitzier, culminating in this loca-

tion's chandeliers and wall-to-wall carpeting. What separates this one from the kung pao pack is menu oddities like the eight dishes inspired by a Chinese TV *show and a super-spicy category called "Mao's home* cooking." (The chairman liked his chili peppers.) • 745 Ninth Ave., nr. 50th St. (212-582-2288). (I)

Johnnie's Italian
This old-world Italian restaurant has been a midtown fixture for over four decades. The menu runs the gamut from basic pastas to chicken, veal, and seafood dishes; the $14.95 dinner special is a particularly good deal. • 135 W. 45th St. (212-869-5565). (I-M)

Julian's
This fun, casual Mediterranean restaurant in Hell's Kitchen offers a daily risotto special, osso buco, and a range of Sicilian and Southern Italian specialties. • 802 Ninth Ave. (212-262-4288). (I-M)

La Veranda
Northern Italian food. A popular theater district spot offering generous portions of fish, seafood, veal chops, and pasta and brunch on weekends. Free parking (with dinner) from 5 P.M. to 1 A.M. • 163 W. 47th St. (212-391-0905). (M)

★ Little Yokohama
Customize your soup at this twelve-seat theater-district noodle shop by selecting one of four noodles—a thick udon, a thin udon, soba, or seaweed—or beat the heat with a wonderfully refreshing summer cold-noodle special. Yakko-soba is our idea of the perfect, slurpable pre-theater supper: slick buckwheat noodles adorned with squares of cold tofu, julienned cucumbers, eggs, seaweed, and shaved bonito, in a scallion and ginger dressing ($8.75). • 374 W. 46th St. (212-315-3161). (I)

Martini's
Convenient for pre- and post-theater dining, with a buzzing sidewalk café and rustic homemade pastas, charcoal-grilled seafood, and, of course, multiple variations of the house drink. • 810 Seventh Ave., at 53rd St. (212-767-1717). (M)

Osteria del Circo
This place is always buzzing, partly because of its excellent bloodlines (Sirio Maccioni's brood of charming sons runs the place) and partly because of a menu of faithfully reproduced classics such as fritto misto di mare interspersed with neo-Italian dishes like roasted scallops wrapped in pancetta, and everything vetted for Italian-ness by the doyenne of the family, Egidiana Maccioni. • 120 W. 55th St. (212-265-3636). (E)

Randolph's
Housed in the Warwick Hotel—which William Randolph Hearst built for his mistress, Marion Davies—this cozy restaurant and lounge has a lush, old-world feel and an eclectic menu, from dim sum to a filet mignon sandwich. • 65 W. 54th St. (212-247-2700). (M-E)

St. Andrews
In what might be New York's only full-fledged Scottish restaurant, the bartenders wear kilts, the scotch is single-malt, and the décor revolves around pictures of famous golf courses. The hearty steak-and-seafood menu features rack of lamb and brook trout stuffed with crabmeat and Irish oatmeal in a scotch-whiskey sauce. • 120 W. 44th St. (212-840-8413). (I-M)

★ Thalia
The striking interior may not prepare you for the simplicity of this theater-district restaurant's preparations. Nevertheless, grilled black sea bass in a lobster crème, honey-cured salmon in puff pastry with whipped dill creme fraîche and lamb with peach-mango chutney are not plats du jour at Beefsteak Charlie's. Then again, roast chicken with mashed potatoes and steak-frites sound just right after marching in your seat to *The Music Man*. • 828 Eighth Ave. (212-399-4444). (M-E)

Trattoria Dopo Teatro
Famous for its signature open ravioli of lobster and lamb, the menu also offers an across-the-board selection of regional Italian specialties. The dining room is decorated with Italian cinema stills and single-minded connoisseurs, and private parties can pursue their passions in the wine room, the grappa room, or the cigar lounge. • 125 W. 44th St. (212-869-2849). (M)

'21' Club
You no longer need to wear a necktie at lunch, and chef Erik Blauberg has slightly modernized the country-club-classic menu—try the foie gras with figs and pomegranate and the crispy black sea bass with champagne sauce. But the tablecloths at this famous Prohibition-era speakeasy are still red and white, toys still hang from the ceiling, Nixon's wine is still in the vaults, and the crowd doesn't have anything against neckties. • 21 W. 52nd St. (212-582-7200). (E)

57th–60th Streets

★ Bouterin
It wasn't enough for Antoine Bouterin to re-create the Provençal food of his childhood. He furnished his dining room with country antiques, potted herbs, and assorted tchotchkes as if it were a farmhouse in the shadow of the Queensboro Bridge. And his menu pays loving tribute to pre-fusion French comfort food with its "old fashioned onion soup," vegetable soup au pistou "my Grandmother's way," and "old fashioned roast chicken and potatoes." • 420 E. 59th Street (212-758-0323). (M-E)

The Underground Gourmet

You Want Frites With That?

What will the French think? Even to us, **F&B**'s new fast-food take on steak-frites ($7.50, served in a Chinese-takeout-style carton) sounds as wrongheaded as a $27 hamburger. All the more surprising, then, for us to admit—as we dueled with our two-pronged wooden forklets for the last crispy Belgian-style fry and tasty strip of garlic-buttered meat—that it (and its $7.25 chicken-frites counterpart) actually works. Deliciously. (269 West 23rd Street; 646-486-4441.)

Cinema Restaurant
Try the steak "martini" (grilled angus sirloin in a vodka-vermouth cream sauce), or a chicken pot-pie at this casual motion-picture themed restaurant. • 45 E. 60th St. (212-750-7500). (M)

Gabriel's Bar & Restaurant
Just four blocks from Lincoln Center, this acclaimed Northern Italian favorite of theatergoers and neighborhood regulars is unintimidatingly comfortable and culinarily sophisticated at the same time. Hearty dishes include gnocchi in duck ragù, braised short ribs with a semolina custard, and wood-grilled tuna with fresh horseradish. The hot chocolate has a cult following. • 11 W. 60th St. (212-956-4600). (M-E)

Hudson Cafeteria
Think of Hudson Cafeteria as a community center for the privileged. And while the food tries to be more ambitious than that of its downtown counterpart, Canteen, the stuff that makes the surprisingly diverse *customers happiest is beef stew, macaroni and cheese* (without the foie gras), and a banana split. It's become very canny to claim discomfort with comfort food, but those eating it here want more and couldn't care less. • 356 W. 58th St. (212-554-6500). (M-E)

The Manhattan Ocean Club
Savor your seafood in an elegant dining room decorated with Picasso ceramics. A pictorial menu features a dozen or so smiley-faced fish. Preparations range from classic (Dover sole meunière) to creative (grouper with roasted pineapple and black peppercorns). Or have the chef prepare your fish any way you like. • 57 W. 58th St. (212-371-7777). (E)

★ Nicole's
Restaurants in clothing stores are usually more amenity than attraction. But this minimalist-chic dining room in the basement of Nicole Farhi's boutique is a rare exception. Chef Annie Wayte is obsessed with seasonal produce, and changes her menu every six weeks to prove it. The less expensive bar menu changes *daily*. Which means one ought not to grow too attached to her grilled-scallop-and-fennel salad, or the fritto misto of wild striped bass, haricots verts, and artichoke hearts. • 10 E. 60th St. (212-223-2288). (E)

ONEc.p.s.
Alan Stillman, along with executive chef David Burke and designer Adam Tihany, has rewired the Plaza's Edwardian Room. Tihany has colored the oaken walls caramel and put huge scarlet lampshades on the chandeliers, and the irrepressible Burke has concocted a whimsical menu that includes a foie gras–spiked burger and a rack of lamb accompanied by shepherd's pie. The mosaic floors and ceiling remain untouched, and the view of Central Park is as grand as ever. • 1 Central Pk. So. (212-583-1111). (E)

★ San Domenico
You won't find a more elegant big-deal Italian restaurant in New York. We treasure it for the luxurious space at and between tables, the cool coach-leather chairs, the clockwork service, and the refinement of the risottos, pastas, fish, and game. Owner Tony May has an uncompromising passion for the highest quality Italian ingredients and devotedness to classical technique that rivals any Michelin-starred chef, and it shows. • 240 Central Park So. (212-265-5959). (E)

★ Shelly's New York
The latest restaurant Shelly Fireman has created in his own image inhabits the space that was originally an Automat. Only the assimilative Fireman would offer towering shellfish platters alongside newfangled chicken chow mein, barbecued ribs, and a burger crowned with seared foie gras and make it work. • 104 W. 57th St. (212-245-2422). (M-E)

Above 60th Street, East Side

The Boathouse in Central Park
Claim a table by a flowery umbrella on the pondside deck and give thanks to Frederick Olmsted and gen-

Photograph by Carina Salvi.

erations of park champions for preserving this precious greenery. The American menu leans toward fresh seafood like pan-roasted monkfish with spring onions and garlic confit, and seared wild striped bass. • E. 72nd St. and Park Drive N. (212-517-2233). (M-E)

★ Cello

Every appointment (Bernaudaud dishes, monochromatic flowers, and almost reflective mahogany walls) serves as an elegant yet unobtrusive backdrop for the whisper-light delicacies that emerge from chef Laurent Tourondel's kitchen. Rougets glistening like bloodstones in a raw tomato sauce. Turbot that melts like cotton candy. Lamb as velvety as foie gras. And frozen crème brûleé that must have the Häagen-Dazs people turning like dervishes. • 53 E. 77th St. (212-517-1200). (E)

★ Etats-Unis

Behold a small, square, dramatic, and spartan room, devoid of any table-hopping, cell phones, or change-of-life blondes. The daily-changing menu choices are spare, but consistent in their bent towards slow roasting, robust sauces, and great vegetables. Nota bene—beware the local intellectuals who cleave to this place. • 242 E. 81st St. (212-517-8826). (E)

★ Mangiarini

There may be more Italian restaurants on the Upper East Side than there are cannoli on Mulberry Street, but few as bare-boned chic as this one. The designer of the Calvin Klein boutique went commensurately minimalist at this narrow 30-seater, where spaghetti with lemon and basil and sandwiches like prosciutto and melted goat cheese on semolina flatbread are as stylishly stripped down as the décor. • 1593 Second Ave., nr. 83rd St. (212-734-5500). (I)

Mark's

Decked out like a private London club, with plump, tasseled pillows. Fine French-American cooking (torchon of foie gras with cranberry-kumquat compote, pan-roasted lobster with Armagnac jus), award-winning wine list, and a Willy Wonka–worthy chocolate tea. • 25 E. 77th St., in the Mark Hotel (212-879-1864). (E)

Mo's Caribbean

Pack your bags, sweetie; we're going to the islands. Close enough. This spot with an MTV beach party vibe serves Caribbean and Mexican-American fare like jerked chicken, coconut shrimp, and fajitas—all in a dining room with real palm trees and reggae music. Reserve for Monday's Lobster Madness night. Leave with a suntan. • 1454 Second Ave., at 76th St. (212-650-0561). (M)

Nino's

Elegant Italian with a romantic mural garden and nightly live entertainment. Try the grilled dishes—tuna on a bed of balsamic onions, double-cut veal chop—or the lobster fra diavolo. • 1354 First Ave., nr. 72nd St. (212-988-0002). (E)

★ Park Avenue Cafe

A polished, countrified American café for business lunches and get-to-know-yous in the evening. Chef David Burke makes the tired catchall "American fare" sing, and keeps the neighbors rapt with signature dishes like salmon pastrami with crushed pepper. • 100 E. 63rd St. (212-644-1900). (E)

★ Payard Patisserie & Bistro

You'll never shiver and blush the way François Payard's Nôtre Dame, Fontainbleau, St.-Honoré, or devilish chocolate tart make you when they hijack your taste buds. If all this sweetness weren't enough, Payard's chef Philippe Bertineau concocts first and second courses that match François's touted thirds. • 1032 Lexington Ave., nr. 73rd St. (212-717-5252). (M-E)

★ The Post House

How grand can a steakhouse get? If you took a meat-and-potatoes guy who liked to hang out at the Art Student's League, gave him a few years at Princeton, and financed his *Wanderjahr* abroad, he might come home and open the Post House. It's clubby but not snooty, with a Christo here and a Twombly there, and a well-traveled menu that includes everything from a Cajun rib steak to venison osso buco. • 28 E. 63rd St., in the Lowell Hotel (212-935-2888). (E)

Sel & Poivre

Stanching the flow downtown for bistro fare. Regulars find what they are looking for in this quaint, countrified space. The country-French cuisine includes steak au poivre, bouillabaisse, and roasted chicken, and the prix fixe menus are a bargain. • 853 Lexington Ave., nr. 64th St. (212-517-5780). (M)

★ Taco Taco

We're still a long way from East L.A., but at least now, thanks to those mobile taquerias and perambulating tamale vendors, we know the difference between a real taco and a fake one. The real thing can be had a half-block north of Elaine's at this colorful little storefront. A popular place for families (every other party seems to have a stroller in tow), Taco Taco does a nice job with all the standards, but the tacos (two for $4.85), in particular, are exceptional. • 1726 Second Avenue, near 89th Street (212-289-8226). () ($)

Trata

With its fish-market display, its Greek spreads and salads, and its simply grilled seafood, this bustling Upper East Side restaurant offers an affordable, less dramatic alternative to Estiatorio Milos, where the chef used to work. • 1331 Second Ave., nr. 70th St. (212-535-3800). (M)

Above 60th Street, West Side

★ Jean Georges

Are you ready for an amazing evening that is not about you? Nothing and no one at Jean Georges steals center stage from the wondrous creations of Jean-Georges Vongerichten. If you're okay with such divine supplication, prepare to be open-mouthed whenever you're not chewing. Nothing you encounter will fail to dazzle, from the simplest dish of asparagus and morels au jus to the unexpected combo of sweetbreads en cocotte with ginger and licorice. • 1 Central Park West (212-299-3900). (E)

Jimmy's Uptown

Jimmy Rodriguez's new joint brings a little bit of SoHo to Harlem. The former residential space on Adam Clayton Powell Jr. Boulevard has been decorated with half-moon leather banquettes and luminous Lycra lamps. There is foie gras on the menu (served atop sweet calabaza squash); filet mignon with horseradish-flavored grits; and plump, pecan-crusted catfish fillets. Some of the culinary experiments are more successful than others, but the scene is worth the trip. • 2207 Adam Clayton Powell Jr. Blvd. (212-491-4000). (E)

★ Picholine

Terrance Brennan doesn't want to be the Upper West Side's best chef. He's got the whole city in his sights, which explains why his French-Mediterranean menu aspires to such lofty heights. Rustic nightly specials like cassoulet and seven-hour lamb shank are earthy counterpoint to menu selections like sea-urchin panna cotta and truffle-steeped poached halibut. The wild-mushroom-and-duck risotto has its own fan club, as does fromager Max McCalman. • 35 W. 64th St. (212-724-8585). (E)

River

The *faux*-tropical atmosphere provides a serene background for the familiar assortment of Vietnamese and Thai dishes. Standouts include chicken satay; pad Thai; spicy coconut chicken soup; and marinated beef with garlic, ginger, and plum sauce. • 345 Amsterdam Ave., nr. 76th St. (212-579-1888). (M)

Sapphire Indian Cuisine

A couple of partners from TriBeCa's Salaam Bombay have brought regional Indian cuisine to Columbus Circle. The prix fixe lunch buffet is a bargain, and all the trendy territories (Goa, Gujarat) are well-represented. • 1845 Broadway, nr. 61st St. (212-245-4444). (M)

Brooklyn

★ Brick Oven Gallery

Where there's a century-old brick oven, there tends to be superb pizza, and this off-the-beaten path Williamsburg restaurant is no exception. Quiet, friendly, a world apart from overheated Bedford Avenue, it's decorated with local art and full of local flavor, from the eggplant-based "Brooklyn caviar" to the customers who sit outside and smoke cigars after polishing off a hunk of Italian cheesecake. • 33 Havemeyer St., Brooklyn (718-963-0200). (I-M)

Queens

★ La Porteña Restaurant y Parrillada

This former butcher shop in Jackson Heights is where homesick Buenos Aireans (and insatiable carnivores of every nationality) congregate for serious beefsteaks. Try the $14.95 mixed grill for one (actually more like two, maybe three): a feast of succulent garlicky pork sausages; hefty blood sausages; a rich, beefy-flavored skirt steak; tender short ribs; luscious sweetbreads; and mildly flavored tripe. • 74-25 37th Avenue (718-458-8111). (I-M)

Object of Desire

Golden Goose

Apparently, **The Dining Room** hasn't been paying attention to those what's-in-what's-out lists, and we couldn't be happier. Just when our jaded taste buds thought they'd had it with foie gras—the second-rate variety as ubiquitous on menus as mesclun salads, the grade-A type done in by weird treatments like a fever-pitched drizzle of chocolate syrup—along comes a save-the-day stroke of genius from chef Mark Spangenthal. He pairs the silky, sautéed stuff with delicate mounds of baby basmati rice; nutty, curry-spiced "beluga" lentils; a mini-plum tart; and (foam-phobes, beware) a frothy coconut-curry sauce, all to stunning textural effect. (154 East 79th Street; 212-327-2500.)

Photograph by Carina Salvi.

Classical & Dance

Edited by Alicia Zuckerman

Opening

Martha's Steward

"Dance is before the word. It is life that is imagined before one speaks it," says Pearl Lang, describing the philosophy behind her new work, **The Time Is Out of Joint**, which premieres this week at the Kaye Playhouse at Hunter College. "So I have done a very free amalgam of encounters and experiences from *Hamlet*. . . . First comes the emotional experience, which then dictates the movements." The 80-year-old Lang's formal training in modern dance began in an unlikely place: the Workman's Circle Yiddish school in Chicago. "There was a teacher who taught us [Isadora] Duncan dancing," she remembers. At 15, she choreographed the first movement to Mozart's *Eine Kleine Nachtmusik* for her schoolmates; in 1941, she joined Martha Graham's company (and danced seven of Graham's own leading roles) before founding her own company in 1952. Graham technique, says Lang, is "the only one in all of dance that addresses itself to an internal experience, an internal human experience." Experience of a more extroverted, not to say exuberant, style marks the choreography of Arthur Mitchell, whose company, Dance Theatre of Harlem, has been the toast of upper Manhattan since 1969 and has had a major impact around the world. (DTH was among the early détente-brokering ballet troupes to perform in the Soviet Union, and was a hit in a place where they *know* dance.) Starting Tuesday, the company adds four new dances to the repertoire, during a two-week engagement at City Center. (See "Dance.") A.Z.

Photograph by Kristin Lodoen.

Classical Music

"Franz Liszt Music Festival"
Concerts, workshops, and discussions celebrate the Hungarian composer's life and the recent discovery of his Erard piano, missing since a 1904 Vatican concert. Carlo Maria Dominici plays the Erard, with the Riverside Chamber Singers, 9/25 at 6 at St. Paul's Chapel; and with the Riverside Choir and Philharmonic, 9/30 at 3 at Riverside Church. Call for details. • St. Paul's Chapel, Columbia University; Riverside Church, 490 Riverside Dr. (212-870-6722); free–$15 (festival pass, $25).

"The Augustine Guitar Series"
Eduardo Fernandez performs works by Bach, Legnani, Rodrigo, Scarlatti, and others. 9/27 at 8. • Manhattan School of Music, Broadway and 122nd St. (212-749-2802, ext. 4428); $12–$15.

Bargemusic
Chamber music on the water: Piazzolla's *Histoire du Tango* for Violin and Guitar, Paganini's Quartet No. 15 for Guitar and Strings, also Schubert and De Fossa, 9/27–9/28 at 7:30; Beethoven, Schubert, and Prokofiev, 9/29 at 7:30 and 9/30 at 4. • Fulton Ferry Landing, next to Brooklyn Bridge (718-624-2083); $30.

"Mbira Masters of Zimbabwe"
Beauler Dyoko and Cosmas Magaya play the mbira, an ancient instrument resembling a thumb piano. Dyoko was Zimbabwe's first female mbira recording artist. 9/28 at 8. • Washington Square Church, 135 W. 4th St. (212-545-7536); $20.

New York Philharmonic
All-Russian program comprises Schnittke's *(K)ein Sommernachtstraum*, Tchaikovsky's Symphony No. 4, and the New York premiere of Khachaturian's Violin Concerto, featuring Silvia Marcovici. 9/28 at 2, 9/29–10/1 at 8, and 10/2 at 7:30. • Avery Fisher Hall, Lincoln Center (212-721-6500); $22–$88.

"New York Ethnic Music and Dance Festival"
Highlights include: Naji Youssef and the Near Eastern Music Ensemble, Abdoulaye Diabate and Super Manden (griot), Yuri Yunakov Ensemble (Bulgarian Gypsy), Timothy Wright and the Grace Tabernacle Choir (gospel), Los Macondos (Colombian), and the Andy Statman Trio (klezmer). 9/29, 3–9 (rain date: 9/30). Call for details or visit ctmd.org. • Damrosch Park, Lincoln Center (212-571-1555); free.

"Masters of Indian Music"
Shankar, Zakir Hussain, and T. H. "Vikku" Vinayakram are veterans of the classical-Indian-music world and former members of the group Shakti. 9/29 at 8. • Town Hall, 123 W. 43rd St. (212-545-7536); $35–$45.

Opera

Amato Opera
Verdi's *Aida* runs weekends. 9/29–10/14; times vary. • Amato Opera, 319 Bowery (212-228-8200); $28.

Metropolitan Opera
Opening-night gala is all-Verdi: James Levine conducts excerpts from *Un Ballo in Maschera*, *Otello* (with Plácido), and *Rigoletto*. 9/24 at 6:30. Tchaikovsky's *Eugene Onegin* opens 9/25, Mozart's *Idomeneo* on 9/29, and Puccini's *La Bohème* on 10/1. Call for details or visit metopera.org. • Metropolitan Opera House, Lincoln Center (212-362-6000);$25–$265 (gala: $250–$1,000).

New York City Opera
New production of Bellini's *The Capulets and the Montagues* opens 9/25. *The Magic Flute*, *The Flying Dutchman*, and Jonathan Miller's new production of *The Mikado* also run this week. Call for details or visit nycopera.com. • New York State Theater, Lincoln Center (212-307-4100); $25–$105.

Dance

Québec! New York 2001

Québecois culture abounds throughout the city. For details, visit quebecnewyork.com. Highlights include:

Français Comme en Anglais, It's Easy to Criticize
Jacob Wren's dance theater work examines the ways people judge each other and the problems with French-English translation. 9/26–30 at 8:30. • P.S. 122, 150 First Ave. (212-477-5288); $17.

Momentum
Performs Natalie Claude's *The Daughters of Séléne,* a site-specific work about a motley mix of eight women: a wartime nurse, Joan of Arc, a Moulin Rouge dancer, a space-age go-go dancer, and others. 9/28–9/29 at 8. • Washington Square United Methodist Church, 135 W. 4th St. (212-924-0077); $15.

"Tango! Hommage to Astor Piazzolla"
Montreal-based Robulo Larrrea Tango Ensemble and vocalist Veronica Larc pay tribute to Piazzolla, the master of Argentine tango music. 9/30 at 3. • Merkin Concert Hall, 129 W. 67th St. (212-545-7536); $25.

Other Events

Dance Theater of Harlem
Season opens with four world premieres by company choreographers Robert Garland, Laveen Naidu, Lowell Smith, and Augustus van Heerden, as well as the popular "Apollo Show," featuring *South African Suite, Dougla,* and *Return.* 9/25–10/7. Call for details. • City Center, 131 W. 55th St. (212-581-1212); $35–$60.

Pearl Lang Dance Theater
Presents the world premiere of Lang's *The Time Is Out of Joint*, and revivals of last year's *Dance Panel # 7*, created in honor of Aaron Copland's 100th birthday, and an excerpt of the classic *Shira*. 9/28–9/29 at 8, 9/30 at 3. • The Kaye Playhouse at Hunter College, E. 68th St. near Lexington Ave. (212-772-4448); $24.

Ground Rules

This section emphasizes classical concerts, recitals, and public outdoor performances (but only the premeditated ones), and includes the occasional jazz concert if it is held, say, in a public space. For rock concerts and club information, see "Nightlife."

cue

Nightlife

Edited by Ethan Brown

Series

Bird Lives Again

Arnold Jay Smith's long-running lecture-and-music series, **Jazz Insights**, has trained its critic's eye on a host of jazz players, from Duke Ellington to John Coltrane. Rarely has the series returned to a subject, but this fall Smith and company will take their second look at a towering figure: Charlie Parker (pictured). The Bird-centric series of evenings, which kicks off on September 25 and runs through October 30, includes a diverse lineup of established players such as fusionist and Chick Corea collaborator Steve Wilson and new stars like post-bop tenor saxophonist Don Braden. (See "Jazz.")

Photograph by AP/Wide World.

Concerts

David Byrne
9/25 at 8. • The Apollo Theatre, 253 W. 125th St. (212-307-7171). $36.

Sigur Ros
9/24 at 8. • Beacon Theatre, Broadway and 74th St. (222-307-7171). $30.

Tool
10/1 at 7:30. With Fantomas. • Madison Square Garden, Seventh Ave. and 34th St. (212-307-7171). $45.

Weezer
9/29 at 5. • Jones Beach Theater, Wantagh, Long Island (212-307-7171). $27.50.

Wilco
9/27-9/28 at 8. • Town Hall, 123 W. 43rd St. (212-307-7171). $25, $35.

Small Stages

B.B. King Blues Club & Grill
9/25: "Lyricist Lounge." 9/30: Ron Levy's Wild Kingdom. 10/1: Lee Roy Parnell. 10/2: Israel Vibration. • 243 W. 42nd St. (212-997-4144).

Bottom Line
9/24: "Nightbirds: A Celebration of Women in Music" with Florence Dore; Betty Dylan; Dina Fanai; Wendy Wall. 9/28: "The Music of Frank Zappa" with the Ed Palermo Big Band. 9/29: "Required Listening #60" with Johnny A; Daphne Rubin Vega; Danny White. 10/1: Lunasa; Susana Seivane. • 15 W. 4th St. (212-228-6300).

Bowery Ballroom
9/25: Charlie Hunter. 9/27: Sparklehorse. 9/28: Pete Francis. 9/29: Andrew Bird's Bowl of Fire. • 6 Delancey St. (212-533-2111).

Fez
Saturdays from 9/28-11/17: Margarita Pracatan. Time Cafe, 380 Lafayette St. (212-533-2680).

Irving Plaza
9/24: Rollins Band; Mother Superior. 9/25: Lifehouse; the Calling. 9/29: Deep Banana Blackout. 10/1-10/2: Modest Mouse; the Shins. • 17 Irving Pl. (212-777-6800).

Makor
9/30: Paris Combo. • 35 West 67 St. (212-601-1000).

Manitoba's
Mondays: Beat Rodeo. Fridays: Adam Roth. Tuesdays: "Popcorn Tuesdays." • 99 Ave. B (212-982-2511).

Maxwell's
9/26: Sparklehorse. 9/28: Freedy Johnston. 9/30 Andrew Bird's Bowl of Fire. 10/1: Trans Am. • 1039 Washington St., Hoboken, N.J. (201-653-1703).

Mercury Lounge
9/24: Leona Maess; Shannon McNally. 9/25: Joe Bonamassa. 9/27: Ulu. 9/28: Project Z. 9/29: Holly Golightly. 9/30: James Taylor Quartet. • 217 E. Houston St. (212-260-4700).

S.O.B.'s
9/24: Cheo Feliciano. 9/27: Mystic; Black Eyed Peas. • 204 Varick St. (212-243-4940).

The Village Underground
9/24: Howie Day. 9/27: Sarah Harmer. 9/28: Alex Chilton. 9/29: "Cavestomp!" presents: Mark Lindsay. 10/1: Josh Joplin. • 130 W. 3rd St. (212-777-7745).

"Warsaw"
9/28: Sparklehorse. • Polish National Home, 261 Driggs Ave., Williamsburg, Brooklyn (toll free, 1-866-468-7619).

NEWYORKMETRO.COM
New York metro
Find a bar or club: Search our listings of more than 500 great bars by type and location at www.newyorkmetro.com/bars.

Clubs

Baktun
After a nearly year-long wait, this small meatpacking-district nightspot finally has its cabaret license. And just in time, as the city has been left with only a handful of superclubs and a smattering of uninteresting bars because of Giuliani's quality-of-life crackdowns. The first Friday of every month: Rotating house-music D.J.'s spin at "Confusion." Third Friday: Eclectic dance music with D.J. Wayne Pate at "Soularium." Fourth Friday: Icelandic promoters Holmar and A. Gram's super-cool "N'Ice." Saturdays: Drum 'n' bass at "Direct Drive." Tuesdays: House great Tony Humphries. Thursdays: Deep house with D.J. Jamyz Nylon. • 418 W. 14th St. (212-206-1590).

Centro-Fly
Once dominated by the bottle-service set, Centro-Fly has now achieved a near-perfect mix of Wall Streeters with loosened ties, D.J.-bag-carrying dance-music fanatics, and track-suited deep-house heads. And the club's downstairs area, the Pinky Room, is a triumph of both design (three cheers for its tacky, rec-room porno feel!) and programming (D.J.'s like Artful Dodger and Dimitri from Paris have already graced its kitschy environs). Tuesdays: "Sparkle City," with D.J. Mark Ronson spinning hip-hop and eclectic grooves. Wednesdays: "Dance Ritual" with "Little" Louie Vega. Thursdays: "Subliminal Sessions," with D.J. Erick Morillo and big-name special guests. Fridays: "GBH" hosts some of the more adventurous nights at the club with D.J.'s like Ashley Beedle and Marshall Jefferson. Saturdays: Energetic house and big beat with "Plant"; in the Pinky Room, Chez Music honcho Neil Aline hosts "We and the Music." 9/25: Benefit for FDNY and NYPD with Moby, Masters at Work, Mark Ronson, more. (minimum donation $20) 9/27: Armand Van Helden. 9/28: Justin Robertson; Terry Casey. • 45 W. 21st St. (212-627-7770).

Guernica
Ignore the mediocre, overpriced food upstairs and head downstairs to the dance floor to hear surprisingly great techno and house. Monday is the best night at this Avenue B haunt: "Tronic Treatment" has one of the most consistent lineups in the city, bringing everyone from rave icon Frankie Bones to techno master Claude Young. • 25 Ave. B (212-674-0984).

The Roxy
Fridays: Yet another "New Roxy," but this time the club has taken seriously the city's desperate need for spots where you can actually dance to D.J.'s. Upstairs in the "Skybox," Foundation crew D.J.'s Kimyon and Rich Borque spin techno. On the main floor, superstar D.J.'s spin everything from progressive house to trance. Saturdays: The Chelsea boys dance all night to a rotating set of house D.J.'s. • 515 W. 18th St. (212-627-0404). $.

SPA
The health-and-wellness theme (white walls, bathrooms designed to look like saunas) is thankfully mostly unobtrusive, and the crowd is thankfully not excessively chic. SPA promoter Steven Lewis maintains the kind of balance between office *zhlubs*, club

Ground Rules

In clubland, promptness is *not* next to godliness; expect shows to start much later than promised. $ = cash only.

kids, and A-listers he pulled off so nicely in the early days of the now-defunct Life. Wednesdays: rock and roll spun by D.J.'s like Paul Sevigny. Thursdays: A-listers and fashionistas take over with "Ultra," featuring hip-hop, house, and rock and roll spun by D.J.'s Mark Ronson, Lady Bunny, Cameron Douglas. Saturdays: Overdressed Euros line up for "Jet Set" with D.J. Eric LaPeau. • 76 E. 13th St. (212-388-1060).

Vinyl
Still strong as ever, thanks to some of the city's best dance parties: "Be Yourself" and "Body & Soul." Fridays: "Be Yourself" with progressive-house maestro D.J. Danny Tenaglia. Sundays: François K, Joe Claussell, and Danny Krivit spin at the legendary afternoon party "Body & Soul." Thankfully, the crowd has thinned a bit lately, leaving plenty of room for dancing. • 6 Hubert St. (212-343-1379).

Jazz

Birdland
Proof that jazz is alive and well in midtown, this classy boîte serves up some fine southern cuisine along with its first-rate lineup. Sundays: Tito Puente Orchestra. Mondays: The Art Blakely Jazz Revue; Toshiko Akiyoshi Jazz Orchestra featuring Lew Tabackin. Tuesdays: from 5:30 to 7:30 P.M., David Ostwald's Louis Armstrong Centennial Band; the Duke Ellington Orchestra. Fridays: Lew Andersen's All-American Big Band. 9/26: Scott Winfield Quintet. 9/27–9/29: "Bouncin With Bud," an all-star tribute to Bud Powell. • 315 W. 44th St. (212-581-3080).

Blue Note
With a great sound system and a decent view from every seat in the house, the "jazz capital of the world" often presents two top-flight artists in one evening. Sets at 9 and 11:30. 9/25–9/30: Toots Thielemans Quartet. • 131 W. 3rd St. (212-475-8592).

Cajun
A brassy and brightly lit bit of New Orleans in Chelsea, dedicated to Preservation Hall–style Dixieland. Regulars include Joe Muranyi, clarinetist for the last six years of Louis Armstrong's All Stars; Eddy Davis, a jazz banjoist; and Chuck Folds, a stride pianist and sometime accompanist to trumpet legend Doc Cheatham. • 129 Eighth Ave., at 16th St. (212-691-6174).

City Hall
Fridays in the Granite Room: the Charles Mingus Orchestra. $15 cover, $10 for students. • 131 Duane Street (212-227-7777).

Iridium
Formidable jazz comers and the occasional legend grace this legendary jazz spot, now at a new location in midtown. Monday nights, the Les Paul Quartet holds office hours. Sets Sun.–Thurs. at 8:30 and 10:30 P.M., with extra midnight set Fri. and Sat. 9/25–9/30: Hank Jones Trio. • 1650 Broadway, at 51st St. (212-582-2121).

"Jazz at Lincoln Center" Presents: "Singers Over Manhattan"
With Carmen Lundy and Jimmy Scott. 9/27–9/28 at 8 P.M. 9/29 at 8 and 11. • Stanley H. Kaplan Penthouse, Rose Building, 165 W. 65th St., tenth floor (212-721-6500). $45.

"Jazz Insights: The Legacy of Charlie Parker"
Lecture and music series, Tuesdays from 7:45 to 9:30 P.M. 9/25: Steve Wilson. • New School University, 66 W. 12th St. (212-229-5690).

Red Blazer
Mondays and Tuesdays: Sam Ulano's Jazz Band. Wednesdays: Felix Swing Band; Alan Russell Big Jazz Band. Thursdays: Stan Rubin's Big Swing Band. Fridays: Simon Wettenhall's Oceanic Dixieland Band. Saturdays: Bob Cantwell's Dixie & Swing Band. • 32 W. 37th St. (212-947-6428).

Rose Center
The Rose Center is open until 8:45 P.M. Suggested admission price is $10 for adults, $7.50 for students and seniors, $6 for children. Performances take place every Friday from 5:45 to 6:45 P.M. 9/28: Hilton Ruiz Quartet. • American Museum of Natural History, Central Park West at 79th St. (212-769-5100).

Showman's Café
Reopened right on 125th Street (though not, unfortunately, in its original location adjacent to the Apollo), the legendary jazz watering hole offers slow-cooked soul-jazz and funkified hard bop every night. No cover; two-drink minimum. • 375 W. 125th St. (212-864-8941). $.

Small's
Extremely cozy and open all night, offering after-hours jazz until 8 A.M. It's a candlelit basement whose nightly jams start round about 2 A.M.—the perfect time for a post–Village Vanguard visit (it's right around the corner)—and often involve free beverages and food. • 183 W. 10th St (212-929-7565).

Tonic
Yet another impeccably hip Lower East Side avant-jazzerie, Tonic has its sights set on the Knitting Factory crowd. Sunday: Klezmer Sundays. 9/25: "Tzadik Festival" with Susie Ibarra, Naftule's Dream, Oren Bloedow and Jennifer Charles, Mark Dresser, John Zorn, Erik Friedlander, Diaspora Soul, and Ikue Mori. • 107 Norfolk St. (212-358-7503). $.

Up Over Jazz Cafe
9/28–9/29: Antonio Hart. • Up Over Jazz Cafe, 351 Flatbush Ave., Park Slope, Brooklyn (718-398-5413).

Village Vanguard
Perhaps the world's greatest jazz club, and certainly the most steeped in history, this dark, smoky institution is revered by fans around the world. Study the photos of jazz icons, dig the curtains Miles Davis once played to, and sneak a glance inside the kitchen, an Algonquin Round Table for the bop age. Mondays, the Vanguard Jazz Orchestra swings on. Sets at 9:30 and 11:30 P.M., with a late 1 A.M. set Fri. and Sat. 9/25–9/30: Mary Stallings with George Cables Trio. • 178 Seventh Ave. So. (212-255-4037). $.

Comedy

Boston Comedy Club
Animal House ambience and, most nights, comedy to match. Shows Tues.–Thurs. at 9:30; Fri.–Sat. at 8, 10, and midnight. • 82 W. 3rd St. (212-477-1000).

Carolines on Broadway
In Times Square just down the street from the *Letterman* show, Carolines hosts big names and talented up-and-comers in its wide, elegant, TV-studio-like basement. Mondays: "New Talent Night," hosted by Eddie Brill. 9/24: Susie Essman. 9/25: Jim Norton. 9/26: "Tales of a Bugged Chick." 9/28–9/30: David Alan Grier. • 1626 Broadway, bet. 49th and 50th Sts. (212-757-4100). $12.50–$24.50, two-drink minimum.

Comedy Cellar
A physical throwback to sixties Village coffeehouses, this is the late-night subterranean haunt of many of the city's top comics. Shows Fri. at 9 and 11; Sat. at 9, 10:45, and 12:30; and Sun.–Thurs. at 9. 9/24–10/1: Colin Quinn; Mitch Fatel; Godfrey; Tom Papa; Greer Barnes; Jim Norton. • 117 MacDougal St. (212-254-3480).

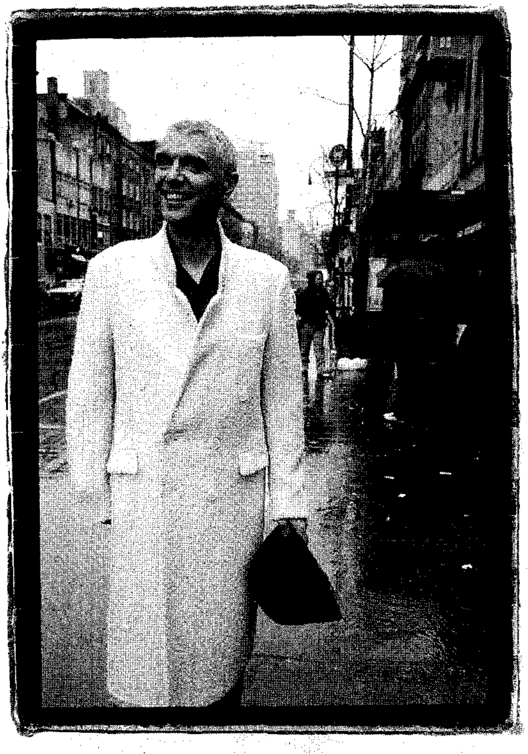
Comic Strip
Probably the most expertly booked club in the city, this showcase offers an eclectic mix of comedians every night of the week. • 1568 Second Ave., bet. 81st and 82nd Sts. (212-861-9386).

Dangerfield's
Founded by the respect-deprived comedian two decades ago, this Vegas-style lounge is one of the city's oldest comedy establishments. Shows Fri. at 9 and 11:15; Sat. at 8, 10:30, and 12:30 A.M.; Sun.–Thurs., continuous from 8:45. Cover is $15 Fri. and Sat. ($20 for 10:30 Sat. show), $12.50 on weeknights; no minimum. 9/24–9/30: Bruce Smirnoff; Rich Ramirez; Rob Magnotti; Carrie Karavas; Richie Byrne. • 1118 First Ave., bet. 61st and 62nd Sts. (212-593-1650).

Gotham
A trendy comedy spot in the Flatiron district. Every Tues. and Sun.: New Talent Showcase. Wednesdays with Robert Klein. Sun.–Thurs. at 8:30 with a $10 cover; Fri. and Sat. at 8:30 and 10:30 with a $15 cover. Two-drink minimum. 9/26: Gotham All-Stars. 9/28–9/29: Jim David; DC Benny; Gary Greenberg. • 34 W. 22nd St. (212-367-9000).

Gramercy Comedy Club
A new comedy club in the Flatiron/lower Park Avenue district that promises a more upscale experience than other laugh joints. Shows: Wednesday–Saturday, 8 and 10 P.M. • 35 E. 21st St. (212-254-5709).

Performance



Head Uptown

David Byrne at the Apollo? It's not all that surprising, despite his art-school-pomo-geek image: Byrne (pictured) has spent much of his career, with Talking Heads and since, reinterpreting black-music traditions. His *Stop Making Sense* tour band included P-Funk whiz Bernie Worrell as well as Paradise Garage diva Ednah Holt, and Byrne's most recent album, *Look Into the Eyeball* (one of his most fully realized solo albums in a career of disparate directions), nods to rhythmic genres from hip-hop to techno. He'll be on 125th Street's landmark stage September 25. (See "Concerts.")

Photograph by Danny Clinch.

See what's NEW
in LOCAL NEWS
BRETT HABER
ANGELA RAE
ERNIE ANASTOS
DAVID ROGERS
NIGHTCAST
WEEKNIGHTS 11:00
CBS 2
INFORMATION NETWORK
Nobody has our sources.

NEW YORK
READER SERVICES

MOVING?

Please give us four to six weeks notice of a change of address. Please check the appropriate box. Even if you have notified the post office about your change of address, please fill out and mail this form to ensure accurate delivery of your magazine.

NEW SUBSCRIPTION OR RENEWAL?

Fifty issues of *New York*, only $39.90.
Please check the appropriate box.

UNLISTING SERVICE?

New York Magazine makes available to other quality publications and carefully screened companies the names of its subscribers. If, however, you do not wish to have your name made available, please check the appropriate box.

☐ New subscription.
☐ Renewal.
☐ Payment enclosed.
☐ Bill me later.
☐ Change of address: Please note new address.
☐ Please do not make my name and address available to other publications or companies.

NAME
ADDRESS APT. NO.
CITY, STATE ZIP

Attach mailing label here and send to:
NEW YORK MAGAZINE
P.O. BOX 54661
BOULDER, COLORADO 80322-4661
Or call 1-800-678-0900 for faster service.

Solutions to last week's puzzles

P	■	A	■	E	■	H	■	S	■	S	■	B	■	U
U	R	B	A	N	M	Y	T	H	■	C	R	E	E	P
L	■	S	■	T	■	M	■	R	■	A	■	H	■	T
L	A	T	E	R	A	N	■	I	N	V	E	I	G	H
T	■	R	■	Y	■	B	■	N	■	E	■	N	■	E
H	E	A	D	■	W	O	R	K	I	N	G	D	O	G
E	■	C	■	G	■	O	■	■	■	G	■	■	■	A
O	U	T	B	A	C	K	■	T	W	E	E	T	E	R
T	■	■	■	N	■	■	■	I	■	R	■	I	■	D
H	I	G	H	G	R	O	U	N	D	■	A	C	H	E
E	■	O	■	P	■	R	■	T	■	P	■	K	■	N
R	U	B	E	L	L	A	■	A	S	H	H	E	A	P
O	■	B	■	A	■	N	■	G	■	O	■	T	■	A
N	Y	L	O	N	■	G	R	E	E	N	B	E	L	T
E	■	E	■	K	■	E	■	L	■	E	■	D	■	H

P	A	R	I	S	■	■	U	S	E	■	A	I	R	■	■	R	O	A	C	H
A	L	E	N	E	■	A	G	R	A	■	L	E	I	■	P	E	D	D	L	E
R	E	P	E	A	T	S	H	I	S	W	O	R	D	■	A	D	E	V	I	L
■	C	U	R	L	U	P	■	■	T	O	O	■	G	Y	R	O	■	E	N	D
■	■	B	R	A	N	C	H	E	S	O	F	L	E	A	R	N	I	N	G	■
■	S	L	O	B	■	A	U	S	■	■	■	E	L	M	■	E	N	T	■	■
T	H	I	R	S	T	■	L	A	G	■	T	I	E	A	■	■	D	U	C	O
H	I	C	■	■	B	E	A	U	T	Y	O	F	T	H	E	W	O	R	L	D
A	N	A	P	E	S	T	■	■	O	E	R	■	■	A	L	E	■	E	I	O
T	E	N	O	N	■	O	O	O	■	L	A	V	A	■	M	I	R	R	O	R
■	■	■	E	V	E	N	T	F	U	L	H	I	S	T	O	R	Y	■	■	■
F	A	C	T	O	R	■	C	A	N	E	■	C	A	W	■	D	A	V	I	D
O	N	E	■	Y	O	O	■	■	P	R	Y	■	■	I	R	O	N	O	R	E
A	T	L	A	S	O	F	T	H	I	S	E	A	R	T	H	■	■	L	I	E
L	I	L	T	■	■	L	A	W	N	■	T	R	U	■	O	B	T	U	N	D
■	■	O	O	P	■	O	L	A	■	■	■	U	S	S	■	R	A	N	G	■
■	A	P	P	R	O	V	E	I	T	W	I	T	H	A	T	E	X	T	■	■
A	S	H	■	O	V	E	N	■	O	A	R	■	■	L	O	A	F	E	R	■
S	T	A	R	V	E	■	T	O	W	R	I	T	E	A	N	D	R	E	A	D
T	I	N	I	E	R	■	E	V	E	■	S	O	L	D	■	T	E	R	R	Y
O	R	E	O	S	■	■	D	A	D	■	H	E	Y	■	■	H	E	S	E	E

Scott Thompson in "The Lowest Show on Earth"
Six-week engagement, beginning 9/25. • 45 Bleecker St. (212-307-4100). $35–$45.

Stand-up New York
Robin Williams is known to drop by here unannounced to warm up for his *Letterman* appearances. Shows Sun.–Thurs. at 7 and 9; Fri.–Sat. at 8, 10, and 12:15 A.M. $12 cover. • 236 W. 78th St. (212-595-0850).

Cabaret

Algonquin Hotel
The Oak Room hosts some formidable names in its cozy environs. (Early shows Tues.–Sat., late shows Fri. and Sat.) Through 10/6: Eric Comstock with Dena DeRose and Thos Shipley. • 59 W. 44th St. (212-840-6800).

Cafe Carlyle
Every Monday evening, Woody Allen swings through the early set with Eddy Davis & His New Orleans Jazz Band at 8:45. $60. Cybill Shepherd's engagement has been canceled. • Carlyle Hotel, Madison Ave. at 76th St. (212-744-1600).

Cafe Pierre
Tues.–Sat., singer-pianist Kathleen Landis celebrates her fourteenth year at the Cafe Pierre with a special program called "Fascinating Rhythms: 50 Years of American Popular Song and Jazz." Sun.–Mon., Nancy Winston sings and plays piano. $19 minimum; jacket and tie required. • Fifth Ave. at 61st St. (212-940-8195).

The Carnegie Club at Carnegie Bar and Books
Fridays at 8 and 10 P.M.: Chris Byars and his eight-piece jazz band. Saturdays at 8 and 10: Sinatra impersonator Cary Hoffman. • 156 W. 56th St. (212-957-9676).

Don't Tell Mama
What better way to wind down after an evening of overwrought Broadway fare than some understated cabaret? Saturdays at 8:30: "Poole Party" with Ron Pool. Saturdays at 11: "Judy Garland and Liza Minelli Love" with Tommy Femia and Christine Pedi. • 343 W. 46th St. (212-757-0788). $.

Feinstein's at the Regency
Michael Feinstein's cabaret space at the Regency Hotel shares the room with the restaurant 540 Park. Tuesday–Saturday, the cover charge is $60. Two shows on Fridays and Saturdays, and the cover is $60 per show. The food and beverage minimum is $40 per person at all 8:30 shows and is $25 per person for the 11 P.M. shows. Through 9/29: Cleo Laine; John Dankworth.• 540 Park Ave., at E. 61st St. (212-307-4100 or 212-339-4095).

FireBird Café
The theater district's best postshow snuggery, right next door to an overwrought Russian restaurant—steer clear of the Cossack-dagger-toting doormen and you'll be fine. Sets Wed.–Thurs. at 9; Fri.–Sat. at 9 and 11. $30 cover; $15 minimum. Tuesdays in September: "FireBird Opera Series." Wednesdays in September: New York Chamber Opera presents: "The Joy of Sex . . . Tets." • 365 W. 46th St. (212-586-0244).

Hideaway Cabaret and Supper Club
Formerly the Red Blazer, the Hideaway Cabaret and Supper Club now hosts cabaret's biggest names like Lainie Kazan and Wesla Whitfield in its Julie Wilson Room. 9/24: Tom Wopat. 9/27–9/28: KT Sullivan and Larry Woodard. 9/29: Mark Nadler. • 32 W. 37th St. (212-947-6428).

Judy's
This cozy and friendly piano bar features two performance spaces, a fine menu, and a weekly gig by Judy herself. 9/24: "Leer Mondays." 9/25: Badomi Cesare. 9/27: Nancy Marano. 9/28: Charles Major in "A Fella With an Umbrella." 9/29: Armando Riverol with David Lahm. 9/30: Marishka in "Chanteuse Post Moderne." • 169 Eighth Ave., bet. 18th and 19th Sts. (212-929-5410).

TheMix

Edited by Boris Kachka

In Print

Looking at Us

"I didn't want a lovable heroine," says novelist and Brooklynite **Jennifer Egan.** "I wanted someone who was difficult and tart and complex and tricky." That would be Charlotte, the archetypal New York character—a catalogue model past her prime—at the heart of Egan's ambitious, sophisticated new novel, *Look at Me* (Doubleday, $24.95). The author's other career, writing magazine features on subcultures ranging from gay teens to Catholic priests, has given her the chance to mingle among potential characters. "I don't really feel like I can call myself a journalist, exactly," Egan says. "But I'll always be working on journalism. I know I can get much more access as a New York *Times* reporter than I would as Jo Shmo who wants to do research for her novel." One character in *Look at Me* filled out by Egan's research is, in retrospect, discomfitingly true-to-life. Z, a shady midwestern math teacher, turns out to have been a Middle Eastern terrorist who succumbed to our temptations and escaped to Middle America. "Some of these pilots," Egan says of the recent hijackers, "were drinking in bars and getting lap dances right before flying those planes. It seems like such a strange contradiction, and yet I had no trouble believing that the two would coexist." Terrorists, it seems, are no more immune to America's unfettered consumer culture than anyone else. "Part of what you hate is the desire that you feel for this stuff," she says. "And that was sort of the essence of Z's personality for me, that in the end the desire overcame the hatred. But clearly, in the case of the pilots, the hatred overcame the desire." B.K.

Jennifer Egan
Look at Me

Radio Highlights

"New York Philharmonic Live"
The world broadcast premiere of Somei Satoh's *Kisetsu* is one of the pieces played by the group (led again by Kurt Masur) during this season's debut broadcast—the first of nine monthly live shows. • 9/27 at 8 P.M. WQXR, 96.3 FM.

"A Sense of Place"
Debut of a six-week documentary series about the connections between people and places in the U.S. • 9/29 at 11 P.M. WNYC, 820 AM.

Lectures and Panels

"What's Happening to Book Reviewing?"
The shrinkage of review space in print and online is the topic of a talk; panelists include Red Rock Press publisher Ilene Barth, *Newsweek* book critic Malcolm Jones, *Times Book Review* deputy editor Julie Just, Salon.com editorial director Laura Miller, and *USA Today* book critic Bob Minzesheimer. • 9/25 at 5:30 P.M. Small Press Center, 20 W. 44th St. (212-764-7021); $15.

Allen Kurzweil
The author of the intricate novel *The Grand Complication* talks about his extensive research for the book, conducted while he was a fellow at the library's Center for Scholars and Writers. • 9/25 at 6 P.M. Margaret Liebman Berger Forum, Room 227, Humanities and Social Sciences Library, Fifth Ave. at 42nd St. (registration required at 212-930-0084); free.

Architects Open Meeting About the Tragedy
Architects can meet to express their grief over recent events and discuss ways—immediate and long-term—they can help the city move forward, practically and aesthetically. • 9/25 at 6:30 P.M. Great Hall, Cooper Union, 7 E. 7th St. (212-753-1722); free.

"Savannah Style: Mystery and Manners"
Authors John Berendt (*Midnight in the Garden of Good and Evil*) and Susan Sully (of the book by the above title) talk about the charming southern city. • 9/25 at 7 P.M. Sotheby's, 1334 York Ave., at 71st St. (212-894-1111); $25.

"A Literary Portrait of Atlantic Canada"
Journalist and author Robert MacNeil moderates a discussion among the northern East Coast's most respected authors—David Adams Richards, David Macfarlane, and Alistair MacLeod. • 9/25 at 7:30 P.M. Barnes & Noble, 33 E. 17th St. (212-596-1621); free.

"Digital Culture Evening"
In conjunction with the museum's exhibit, "Location/Dislocation," several of the participating artists talk about their work, with co-curator Valérie Lamontagne moderating. • 9/28 at 6 P.M. Media Z Lounge, the New Museum, 583 Broadway (212-219-1222); free.

"History, Memory, Trauma"
Cornell history professor Dominick LaCapra delivers a public lecture after receiving a Dactyl Foundation prize for his essay on the Holocaust, "Trauma, Absence, Loss." • 9/28 at 7 P.M. Dactyl Foundation, 64 Grand St. (212-219-2344); $8.

Maeve Leakey
The paleoanthropoloist who, in 1994, discovered a new species of early human talks about her field and her influential family. • 9/30 at 7:30 P.M. The 92nd Street Y, 1395 Lexington Ave. (212-415-5500); $22.

Philharmonic Forum
At the tenth annual opening forum, New York Philharmonic music director Kurt Masur and executive director Zarin Mehta talk about the new season and the creative process that shapes it. • 10/1 at 6 P.M. Avery Fisher Hall, 10 Lincoln Center Plaza (212-875-5700); free.

Orlando Patterson
The Harvard sociology professor and author of *Ethnic Chauvinism, Freedom, and the Ordeal of Integration* revisits a New School lecture given by Harold Laski in 1919 on representative government—part of a series celebrating the school's 80 years. • 10/1 at 6 P.M. The New School, 66 W. 12th St. (212-229-5353); $5.

Eugene Onegin
Carolyn Abbate lectures on Tchaikovsky's famous opera. • 10/1 at 6:15 P.M. The Kaplan Penthouse, the Samuel B. & David Rose Building, tenth floor, 165 W. 65th St. (212-769-7028); $12.

"Five Japanese Gardens"
The Kyoto-based landscape architect Marc Peter Keane talks about five of his recent projects, including a garden designed for Kyoto's oldest house. • 10/1 at 6:30 P.M. The Urban Center, Villard House Courtyard, 457 Madison Ave., at 50th St. (718-817-5126); $18.

Joan Didion
Didion talks about her latest book, *Political Fictions*, and is sure to supplement her lecture with thoughts on the latest attacks. • 10/1 at 8 P.M The New School, 66 W. 12th St. (212-229-5353); $5.

The Written Word

Erika Krouse
The author reads from, discusses, and signs copies of her latest book, *Come Up and See Me Sometime.* • 9/25 at 7:30 P.M. Barnes & Noble, 4 Astor Pl. (212-420-1322); free.

Kate Christensen
The Williamsburg-based author of *In the Drink* reads from her most recent novel, *Jeremy Thrane,* and signs copies. • 9/25 at 7:30 P.M. Barnes & Noble, 4 Astor Pl. (212-420-1322); free.

Myla Goldberg
The author of the acclaimed *Bee Season* discusses her novel about a spelling bee and a dysfunctional family. • 9/25 at 7:30 P.M. Makor, 35 W. 67th St. (212-601-1000); free.

Barry Hannah
The respected southern writer reads from *Yonder Stands Your Orphan,* his first novel in ten years, and signs copies. • 9/25 at 8 P.M. The New School, 66 W. 12th St. (212-229-5611); $5.

"Food for Thought"
The season of lunch-fueled stage readings continues, with Campbell Scott reading Harold Pinter's *The Dwarfs* on Wednesday and Cynthia Harris reading *Reel to Real,* by F. Gilroy, the following Monday. Posters will be raffled off, with proceeds going to the Red Cross. • 9/26 and 10/1 at 1 P.M. National Arts Club, 15 Gramercy Park So. (212-362-2560); $29 includes box lunch.

Arthur Bradford and Dennis Bock
The young authors of, respectively, the short-story collection *Dogwalker* and the debut novel *The Ash Garden* both read from their work and sign copies. • 9/28 at 7:30 P.M. Barnes & Noble, 2289 Broadway, at 82nd St. (212-362-8835); free.

"On Borrowed Words"
Ilan Stavans, the author of *On Borrowed Words: A Memoir of Language* (who grew up in a Yiddish-speaking

On Air

The City That Was

Having been rendered sadly out of date, the concluding chapters of Ric Burns's monumental documentary **New York** (parts six and seven, airing on September 30 and October 1 on PBS) will begin with a note that the series was completed before a catastrophe changed the historical course of New York, the United States, and the world. Burns knows a thing or two about the multiple meanings of that destruction. "This is the least random act of terrorism that you can imagine," the filmmaker says. "Manhattan is the densest forest of symbols humankind has ever created, and the World Trade Center was the heart of the heart of the capital of a culture that says, *Everybody's included; culture and commerce will go everywhere.*" Its destruction is the end of what Burns calls our island fantasy: "That feeling that we are isolated from the globe whose riches we partake of is gone. We are inescapably entangled with the world." B.K.

community in Mexico), reads from his work and talks to literature professor Morris Dickstein about culture, religion, translation, and politics. • 9/30 at 3 P.M. Eldridge Street Synagogue, 12 Eldridge St. (212-978-8800); $6.

Robert Siegel

The editor of the satirical newspaper *The Onion* publicizes its latest best-hits collection, *Dispatches From the Tenth Circle,* and signs copies. • 10/1 at 7:30 P.M. Barnes & Noble, 4 Astor Pl. (212-420-1322); free.

Leif Enger

The up-and-comer reads from his novel, *Peace Like a River,* and signs copies. • 10/1 at 7:30 P.M. Barnes & Noble, 2289 Broadway, at 82nd St. (212-362-8835); free.

Sebastian Junger

The author discusses and signs copies of his new collection of dispatches, *Fire,* which is mostly about that element but also includes a piece of correspondence work filed from Afghanistan on the anti-Taliban Northern Alliance just before the death of its leader. • 10/1 at 7:30 P.M. Barnes & Noble, 33 E. 17th St. (212-253-0810); free.

Alice Fulton and Joan Murray

KGB's Monday-night poetry series continues with these two reading from their work. • 10/1 at 7:30 P.M. KGB, 85 E. 4th St. (212-505-3360); free.

Special Events

Tours

Salute to Ed Sullivan

A trip through west midtown on the 100th anniversary of the entertainer's birth stops at his former residence, the theater where his famous variety show ran from the late forties through the early seventies, and the newspaper building where he began his career as a sportswriter. • 9/28 at 7 P.M. Meet at the southwest corner of Seventh Ave. and 58th St. (212-265-2663); $5.

Hoboken History and Tasting Tour

A tour of the city's historic spots—with a few tasty treats in between—includes Elysian Fields (the birthplace of baseball), the home of Alfred Stieglitz, and sites associated with Thomas Edison and General Sherman. • 9/29 and 9/30 at 1:30 P.M. Call 212-465-3331 for reservations and meeting place; $15 includes snacks.

Post-Yom Kippur Ellis Island Tour

Three million Jewish immigrants have passed through the island, and a post-holiday tour and lecture on the island focuses on this segment of the city's rich immigrant history. • 9/30 at noon. Meet at the immigrant statue in front of Castle Clinton National Monument, Battery Park (212-439-1090); $18.

Little Odessa

The Russian neighborhood by the sea may be a feast for the eyes, but it's mainly a great place to stuff your face. Naturally, an informative tour culminates with a meal at a snazzy Russian restaurant. • 9/30 at 1:30 P.M. Meet at the southeast corner of Sixth Ave. and 42nd St. or at 2:45 P.M. at the corner of Brighton Beach and Coney Island Ave. in Brooklyn (212-265-2663); $5 plus cost of food.

Benefits

"In Our Own Words"

Vagina Monologues creator Eve Ensler performs at the annual event—featuring readings and artwork by teen abuse survivors—which benefits the advocacy and assistance organization Safe Horizon. • 9/25 at 6:30 P.M. Union Square Ballroom and Lounge, 27 Union Sq. West (212-577-7726); $125 ticket includes performance, cocktails, and hors d'oeuvres.

Michael Pollan for the Horticultural Society

The author of, most recently, *The Botany of Desire* delivers a lecture on his life with plants during an evening benefiting the Horticultural Society. • 10/1 at 6 P.M. The Racquet & Tennis Club, 370 Park Ave., at 52nd St. (212-757-0915); $350 and up.

Municipal Art Society Annual Gala

The arts organization throws a party including dinner and cocktails, chaired by Caroline Kennedy. • 10/1, cocktails at 7 P.M., dinner 8 P.M. Cocktails at the Seagram Building, 375 Park Ave., at 53rd St.; dinner at Lever House, 400 Park Ave., at 54th St. (212-685-1095); $1,000 to $5,000.

Exhibit

"Maria Callas and the Bel Canto Revival"

Photographs, autographs, and other memorabilia related to the great singer behind the resurgence of the grand style are on display at Lincoln Center. Sales benefit the Metropolitan Opera Guild's educational programs. • 9/25 through 10/27. The Gallery at Lincoln Center, concourse level (212-580-4673); free.

Events

Swann Galleries New York Sale

Rare maps, vintage posters, books, photographs, and other historic and antique paper goods—many of them documenting New York City at its best—are up for auction following some viewings. • 9/25 at 6:30 P.M. (viewing 9/24, 10 A.M. to 6 P.M.) Swann Galleries, 104 E. 25th St. (212-254-4710); free, catalogue $25.

New York City Pen Show

Fine pens, from the one used to sign a nuclear-disarmament treaty to a bejeweled Japanese national treasure, are the focus of a three-day exhibit and sale benefiting the fight against juvenile diabetes. • 9/28 through 9/30. The New York Hilton, 1335 Sixth Ave., at 53rd St. (908-595-9948); $10 for one-day general, $60 for comprehensive three-day pass.

International Pickle Day

The New York Food Museum sponsors what it hopes is the first of many annual events, a fair on Orchard Street, not far from the old pickle district, celebrating the beloved staple not just of Jewish culture but of many nations that pickle far more than just cucumbers (everything from kimchee to pickled eggs will be available). • 9/30, 10 A.M. to 4 P.M. Orchard St. bet. Houston and Stanton St. (212-966-0191); free.

Sports

Komen New York City Race for the Cure

Due to the events of September 11, pretty much all logistical details of this 5K race (originally scheduled for 9/16) to raise money for breast-cancer research are up in the air. The organizers have teamed up with the folks at Share-a-walk, whose race was scheduled for the new date, 9/30, so the turnout should be massive. Participants are encouraged but not obligated to gather pledges, and the promise of a T-shirt for every registered runner still stands. Stay tuned for hard details. • 9/30, call for times and prices (212-293-CURE or www.nyraceforthecure.org), Central Park near 72nd St., day-of registration available.

Game Week

HOME AWAY

	Mon: 9/24	Tues: 9/25	Weds: 9/26	Thur: 9/27	Fri: 9/28	Sat: 9/29	Sun: 9/30
METS		MON FSNY 7:05 P.M.	MON FSNY 7:05 P.M.	MON FSNY 5:35 P.M.	ATL FSNY 7:35 P.M.	ATL FSNY 7:05 P.M.	ATL FSNY 1:05 P.M.
YANKEES		TB MSG 7:05 P.M.	TB MSG 7:05 P.M.		BAL MSG 7:05 P.M.	BAL MSG 4:35 P.M.	BAL MSG 1:05 P.M.
GIANTS							NOR FOX 1:00 P.M.
JETS							NE CBS 4:05 P.M.
RANGERS		NJD MSG 7:30 P.M.	MTL MSG 7:30 P.M.			BOS MSG 7:00 P.M.	BOS MSG 5:00 P.M.

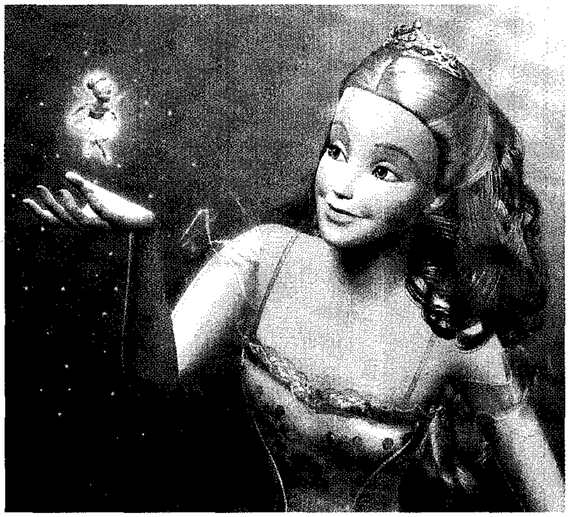
Photograph by Norman McGrath.

Edited by Susan Avery

Onscreen

Barbie Does Tutus

Everyone has a past—even Barbie. In her giddy thirties, the blonde babe did an exercise video, à la Jane Fonda, complete with leotard and leg warmers. (It's a moment that Mattel, her corporate mom, would rather we forget.) At 40, she reappeared on film, making a cameo in *Toy Story 2.* Now, in early middle age, she's ventured out on her own in her first movie: **Barbie in The Nutcracker.** Make room in the video cabinet: Girls are going to twirl themselves silly over this one. Mattel went all-out, hiring Peter Martins, ballet-master-in-chief of the New York City Ballet, to choreograph the dance scenes. NYCB dancers performed the parts with motion sensors attached to their bodies, and their gracefulness was translated into artful animation. The final product is really quite lovely: Clara (played by Barbie, pictured), Prince Eric (Ken), and a snow fairy (little sister Kelly) pirouette to the Tchaikovsky score performed by the London Symphony Orchestra. A deliciously evil Mouse King, voiced appropriately by Tim Curry (why is every mean character British?), is the necessary foil, and sidekick Pimm, a conniving fruit bat voiced by Peter Kelamis, brings in comic relief. While the straight-to-video film goes on sale October 2, those who manage to keep their kids in the dark can wait to run the VCR on Thanksgiving Day, when CBS will air it, after the parade. Be warned, however: The dolls will be on toy-store shelves shortly, and there's no dancing around that. (See "Children's Events.") S.A.



Children's Events

Barbie in The Nutcracker
That blonde bombshell who's been through every career and has a wardrobe to envy, is now making her way into the world of film. Straight to video, *Barbie in The Nutcracker* finds the lithe ballerina teaching her kid sister Kelly the steps to the classic *Nutcracker.* Eventually, Barbie becomes Clara, Ken is the prince, and the story moves on to its battles and ultimate happy ending. • On sale 10/2; on TV Thanksgiving Day following the parade on CBS.

The Last Story
Storytelling at the statue of Hans Christian Andersen comes to a close this Saturday, as storyteller Regina Ress recites the tale of *The Wicked Prince,* originally by Mr. Andersen himself. • 9/29 from 11 A.M. to noon; Fifth Avenue and 72nd St. in Central Park (212-929-6871); free.

Takeover at the Whitney
The Whitney Museum of American Art will open its doors to families on Saturday. Building on the success of last year's first Family Day, kids will take over the third-floor galleries for the following activities: Stuff It!, inspired by Claes Oldenburg, in which participants will make stuffed versions of their favorite household objects; Blow It Up! Shrink It!, inspired by Chuck Close and Georgia O'Keeffe, in which families will manipulate photos of one another to create their own portraits; Mix It Up!, Mark Weber's work that will motivate kids to produce their own large-scale collage murals; Build It! Show It!, in which kids create exhibitions of their own artwork. Refreshments will be served. Note: Children must be accompanied by an adult to enter. • 9/29 from 11 A.M. to 3 P.M.; Madison Ave. and 75th Street (212-570-7745); free.

Pioneering in New Jersey
The "Trailblazers" series at the Morris Museum starts this Saturday and highlights the wonders of nature. Through live reptiles, exhibitions, and a portable planetarium, kids will explore the world and create meaningful projects associated with the topic of the day. For kids 6 through 9. Pre-registration required. • Saturdays from 9/29 through 11/17; 6 Normandy Heights Rd., Morristown, New Jersey (973-971-3706); $108 for eight weeks.

RoboBook
In books of their own design, children will illustrate a tall tale featuring b.b. Wonderbot, Sony Wonder's ever-present mechanical man. No reservations required. • 9/29 and 9/30 from 2 P.M. to 5 P.M.; 550 Madison Ave., at 56th St. (212-833-8100 or sonywondertechlab.com); $5.

Ms. Frizzle Gets Off the Magic School Bus
For the first time, Ms. Frizzle steps out on her own and into some exciting journeys. Meet her at the Scholastic Store this Saturday and hear about her trip to Ancient Egypt, the first in a new series, *Ms. Frizzle's Adventures.* • 9/29 at 11 A.M.; 557 Broadway, bet. Prince and Spring Sts. (212-343-6166); free.

Bad Boy
In *The Wild Boy,* a Seneca mother and father are upset over their child's misbehavior. When the boy becomes lost in the woods, he is adopted by a bear family that tames him by teaching him lessons of cooperation and courtesy. Kids in the audience will also play a stalking game used to teach Iroquois children how to move quietly through the woods. • 9/29 and 9/30 at 2 P.M.; New Perspectives Theatre Company, 750 Eighth Ave., bet. 46th and 47th Sts., Suite 601 (212-730-2030); $8.

Dress for a Mess
Travel through the colorful world of artist Red Grooms. Kids will visit his works in the galleries and then create prints inspired by his humorous interpretation of New York City and the people who live here. For kids 7 to 12. Pre-registration required. • 9/29 from 2:30 P.M. to 5 P.M.; National Academy of Design, 1083 Fifth Ave., bet. 89th and 90th Sts. (212-369-4880); $10.

Toy Story: The Musical
This delightful performance by Theatre in Motion is based on the exhibit from the Museum of the City of New York. It brings toys to life through dramatizations of their own stories and includes original songs such as: "A Bear for President," "In a Dollhouse," and "My Name Is Eloise." • 9/29 at 2 P.M.; 1220 Fifth Ave., at 103rd St. (212-534-1672 or mcny.org); free with suggested admission donation of $7 adults, $4 seniors and kids.

Pride Over Prejudice
Go face-to-face with discrimination at the latest exhibit at the Brooklyn Children's Museum. This thought-provoking multimedia production shows how to identify and combat discrimination in positive ways and provides tools for appreciating diversity. Twelve components present kids with various situations—e.g., the Peace Dinner shows the problem with name-calling; Name That Stereotype is a game that dispels such sweeping generalities. • Through 1/6/02; 145 Brooklyn Ave. (718-735-4400); $4.

Darkness on the Edge of Town
Any clue on how a camera takes a picture? Very few grown-ups understand the process. Now our savvy New York kids will get a grip on how it all happens with two workshops at the Children's Museum of the Arts. On 9/29, participants create their own pinhole cameras and develop film in the museum's darkroom. No pre-registration required. • 1 P.M. to 4 P.M.; 182 Lafayette St. (212-274-0986); free with $5 museum admission.

This One Is Just Right
Papageno Puppet Theater presents *Goldilocks and the Three Bears,* with music by Mozart. Puppeteer Susan Delery Whedon, creator of the hand and rod puppets in the show, presents this modern, upbeat version for our kiddies. • Fridays, Saturdays, and Sundays through 9/30; 462 Columbus Ave., near 82nd St. (212-874-3297); $7.

October 1, 2001—VOL. 34, NO. 37. Periodicals postage paid at New York, New York, and additional mailing offices. *New York* Magazine (ISSN #0028-7369) is published weekly (except for combined issues the last week of June and the first week of July, the last week of August and the first week of September, and the last two weeks of December) by Primedia Magazines Inc., 444 Madison Avenue, New York, NY 10022-6999. Editorial and business offices: 212-508-0700. **POSTMASTER:** Send address changes to New York, Box 54661, Boulder, Colo. 80322-4661. Subscription rates in the U.S. and possessions: 50 issues, $29.90. For subscription assistance, write Joseph Oliver, *New York* Magazine, Subscription Department, Box 54661, Boulder, Colo. 80322-4661. Or call 800-678-0900 or 212-447-4749. Printed in the U.S.A.

Photograph by Mattel.

REAL ESTATE

APARTMENTS FOR RENT
Manhattan

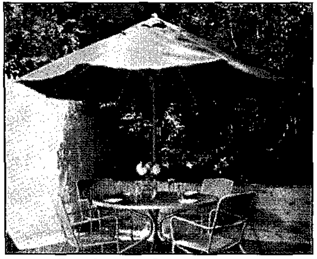
ABedInnNY.com—Fab Furn Apts/B&B's. Short/long stays. Li$t your apt. **212-875-0606**

Lincoln Ctr Area—Furn Jr4, 1.5-bth. Lux bldg, concierge, high floor, water views. Good for office use. 6 month min. Available immediately. **914-967-2528**

AS YOU LIKE IT

Select Furnished Apartments.
Style/Location/Value/Credit Cards.
800-277-0413 / 212-695-3404/4655 (fax)
e-mail: selectapts.com

FURNISHED QUARTERS



Designer Apartments
Fully-Furnished
• No Broker's Fee •
STUDIOS TO THREE BEDROOMS
BROWNSTONES WITH TERRACES
LUXURY DOORMAN HI-RISES
ALL MANHATTAN LOCATIONS
30 Days to 1 Year • Start $2,600/month
Utilities, Phone, Cable, Maid Service
(212) 367-9400
furnishedquarters.com

Beautifully Furnished Apts—The hotel alternative on the East Side, complete with concierge. As seen in **New York Living**. **800-658-7366** or **www.churchillcorp.com**

ABODE - 800-835-8880

Lovely furnished apts. 4-nite min.
abodenyc.com / 212-472-2000

HOUSE FOR SALE
Rockland

Dutchtown Riverfront—$449,000.
Lydecker Realty: **845-358-3700**
www.nyackhomes.com

COOP/CONDO
New Jersey

HOBOKEN—Spectacular waterfront luxury condo w/24-hr concierge, hlth club, balcony and gorgeous NYC vus. Pkg is avail with this loaded unit. For details, call Karen: **201-792-0070** or e-mail: **Karen@CorporateRealtyInc.com**

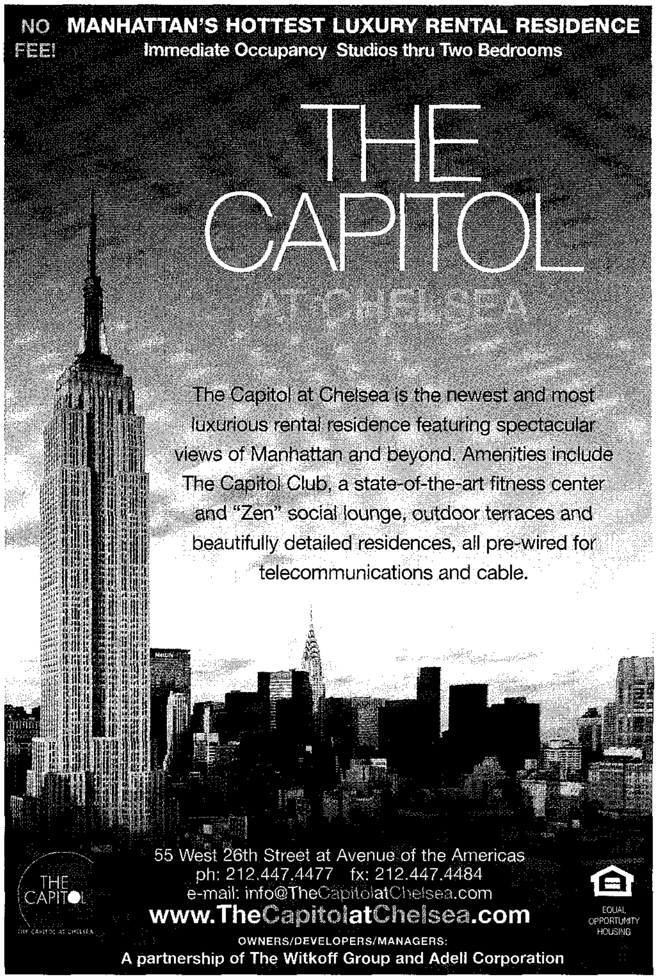
Guttenberg—Galaxy Condo with hotel conveniences. 15 mins NYC. Indoor and outdoor pools, health club and tennis. SALES - RENTALS - CORP RELO **RIVERFRONT REALTY 201-861-6777**

COUNTRY PROPERTY

Wash. Co.—Upstate, nr VT. Spectacular views, privacy, 27 ac. Cedar Contemp. 3-BR/2-bth, in-ground pool. $199,500. **Country Properties: 518-677-8588**

VACATION PROPERTIES
For Sale

MARTHA'S VINEYARD
The Island Group
508-627-9907
www.theislandgroup.com



NO FEE! **MANHATTAN'S HOTTEST LUXURY RENTAL RESIDENCE**
Immediate Occupancy Studios thru Two Bedrooms

THE CAPITOL
AT CHELSEA

The Capitol at Chelsea is the newest and most luxurious rental residence featuring spectacular views of Manhattan and beyond. Amenities include The Capitol Club, a state-of-the-art fitness center and "Zen" social lounge, outdoor terraces and beautifully detailed residences, all pre-wired for telecommunications and cable.

THE CAPITOL
THE CAPITOL AT CHELSEA

55 West 26th Street at Avenue of the Americas
ph: 212.447.4477 fx: 212.447.4484
e-mail: info@TheCapitolatChelsea.com
www.TheCapitolatChelsea.com
OWNERS/DEVELOPERS/MANAGERS:
A partnership of The Witkoff Group and Adell Corporation

EQUAL OPPORTUNITY HOUSING

INNS AND LODGES

CONNECTICUT

BLACKBERRY RIVER INN—Norfolk 800-414-3636 Wake up in the mountains at our 237-yr-old, elegant Colonial Inn on 27 scenic acs w/pool. Lux rms, some w/fplc/jacuzzi. Antique/swim/hike. Country breakfast incl. **860-542-5100 / www.blackberryriverinn.com**

JERSEY SHORE

SPRING LAKE, NJ
"Best-In-Class Accommodations"
Sea Crest By The Sea 800-803-9031
"A bed & breakfast just for the two of you."
www.seacrestbythesea.com
Victoria House B&B Inn 888-249-6252
"Timeless hospitality... Relax, refresh, renew!
www.victoriahouse.net
Normandy Inn 800-449-1888
An Inn For All Seasons"
www.normandyinn.com
"Unhamptons" - less crowds. 60 miles NYC car/train.

To advertise in *New York Magazine's* INNS AND LODGES section, call Tim Hyde: **212.462.3320** or fax: **212.462.3595**

NEW YORK

HAMPTONS FALL FOLIAGE GETAWAY
Spectacular foliage, pumpkin fields, corn mazes, vineyards. 90 comfortably well-appointed guestrooms, fireplace library. Steps to village, restaurants, endless beach. Inquire about our **Fall Weekender Package** incl village bicycle tour, farmstand and winery visits, in-room movie, continental breakfast and more. **Southampton Inn.** "Best Inn in Southampton." **800-832-6500** southamptoninn.com

VILLAGE LATCH INN HOTEL, SOUTHAMPTON
The #1 choice from Fodor's to Frommer's as "the best place to stay in the Hamptons". Think Relais & Chateaux, or Portuguese Pousadas. 67 rooms, each uniquely different. Sophisticated, intimate, international. Duplexes, suites, fireplaces, balconies. On a 5-acre estate. Walk to village, beach. Pool, tennis, health club privileges. Or rent own villa for private groups. Since 1901, it has been the Great Gatsby Hotel of the rich and famous... It still remains so. Member of "Luxe Boutique Hotels". **800 54-LATCH www.villagelatch.com 101 Hill St.**

MONTAUK - Sunrise Guest House - 631-668-7286
Our oceanview B&B is a special & unique getaway. Just steps to miles of beautiful, uncrowded beaches. 300' to ocean. Outside hot tub. Suites have fireplaces.

SPECTACULAR FALL FOLIAGE GETAWAY
Fireplace suites, deluxe mountain lodge, gourmet rest.
Wine Spectator Magazine 2001 Award of Excellence.
Indoor pool, jacuzzi, live jazz.
PEAK FOLIAGE WEEK: 10/6 thru 10/15
In 75,000-acre state forest preserve, 2 1/2 hrs NYC.
Scribner Hollow Lodge Hunter, NY **800-395-4683**
www.scribnerhollow.com

TO ADVERTISE IN
INNS AND LODGES
CALL TIM HYDE:
212-462-3320
OR FAX:
212-462-3595

TRAVEL

AIR TRAVEL

BLUESTARJETS™
Any Jet, Any Time, Any Place
FOR A PRIVATE JET:
1-866-JET-TIME
www.bluestarjets.com

To advertise in *New York Magazine's* TRAVEL section, call Tim: 212.462.3320

BED & BREAKFAST New York

AS YOU LIKE IT—Accessible, affordable, attractive apts + B&B. **212-695-3404/4655 Fx**

SEASONAL RENTAL

BRIDGEHAMPTON—Two brand-new 7-BR, 6/7-bth homes on 5/6 acres, with pool and tennis - one with indoor gym. Great for groups. Avail weekly/weekends. **www.theresidencesof.com 212-579-4964**

HAMPTONS

3 houses available. 5-8 bedrooms, pool, tennis, hot tub. Available weekly/monthly. Great midweek specials. Call Owner, Michael: **212-861-4046** **www.hamptonrental.com**

Woodstock/Saugerties—Guest House @ Big Pink. Secluded, lovely 1-BR contemporary on the grounds of historic Big Pink. Sunny, bright, mt and meadow views. Screened gazebo and gardens. $450/wknd, $925/week. **914-834-7424**

RESORT Hamptons

HAMPTONS—Waterfront resort. Breathtaking vus, continental bkfst, tennis, pool. $75-125p/nite. Suites available. Near wineries, shopping and restaurants. **www.arlingtonshores.com 631-723-6000**

To advertise in *New York Magazine's* TRAVEL section, call Tim Hyde: **212.462.3320** or fax: **212.462.3595**

HEALTH AND FITNESS

COSMETIC SURGERY

SPECIAL OFFER

lipoworks™
total body refinement

Have your body sculpting performed by liposuction specialists
3 areas for $3,995

Great Savings - Call Now!

Free Consultation 212.758.4343
www.lipoworks.com

RHINOPLASTY EXPERT
As Featured On Fox News. **212-244-2020**

Liposuction Study—Advanced Technology. Discounted Fee. **212-593-2600**

LASER HAIR REMOVAL
1045 Park Ave. & Great Neck **244-2020**

LASER EYELID SURGERY
Free Consult With Eyelid Specialist. Fast Healing. **www.eyelifts.com 212-265-8877**

DENTAL

Laser Teeth Whitening 212-262-0950
Free Consult - Cosmetic And Holistic.
www.cosmeticlasercenter.qpg.com

HEALTH & BEAUTY

LASER HAIR REMOVAL
And Epifacials™. 50 W. 72nd. **787-5949**

HAIR TRANSPLANTS
Natural Hair Lines. Advanced Techniques. Propecia Consultations. Natural Results. For Men And Women. Financing Available
Park Avenue Plastic Surgery
212-244-2020 516-482-3900

Chinese Qi Gong Tui' Na—Back/Footrub. 795 Lex (61st/62nd). **646-840-1011**

HEALTH & BEAUTY

TORN EARLOBE?
FREE EAR PIERCING WITH THE REPAIR OF TORN EARLOBE
212.744.LOBE • 212.744.5623
Insurance Accepted Where Applicable

Cozy Day Spa—Grand Opening. Facial, Massage, Waxing. Downtown. **212-240-9483**

WEST GARDEN SPA
Shiatsu, Swedish, Sauna, Massage
Gift Certificates Available
Residential & Hotel Service Available
243 W. 30th St 1st Fl. (bet 7th & 8th)
Tel 212-244-7711
www.westgardenspa.com

DEVELOPERS OF EPIFACIAL
IPL Hair Removal. LI Center For Hair, Vein And Cellulite Removal. **516-742-3388**

Goodson Parker
WELLNESS CENTER
30 EAST 76TH STREET, FOURTH FLOOR
NEW YORK, NY 10021 • TEL (212) 717-5273
PSYCHOLOGY PHYSICAL THERAPY
NEUROFEEDBACK COLON HYDROTHERAPY
PILATES YOGA

LASER HAIR REMOVAL
Safe, All Skin Types. Free Consultation. Highly Effective. 50 E. 78th. **212-249-3894**

HOLISTIC HEALTH

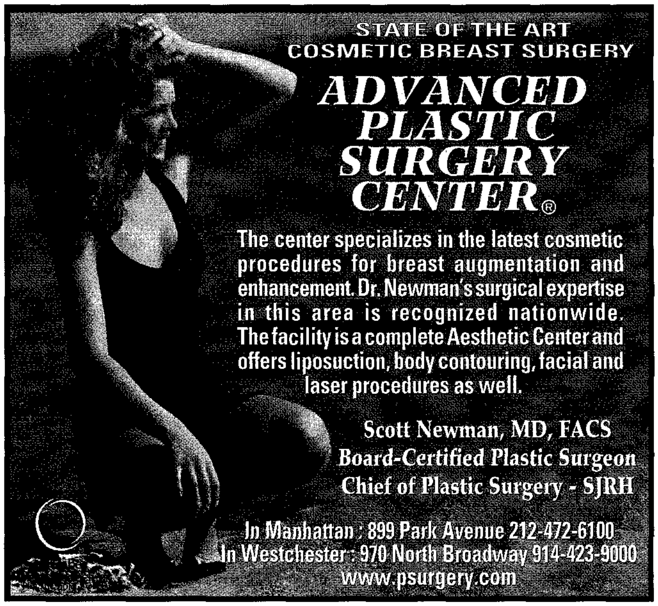
Sweet Swedish—Aromatherapy, Reflexology. East 51st St./3rd Ave. **212-446-6779**

MASSAGE/THERAPEUTIC

NOEVIR
—Steam, Dry Sauna, Shiatsu, Swedish Massage, Body Scrub. Residential. **594-1602**

EROTICA ESCAPE TO WARM WATER BODY WORKS
Rest Your Head On My Heart, Cradled In My Arms. **845-583-8679**

COSMETIC SURGERY



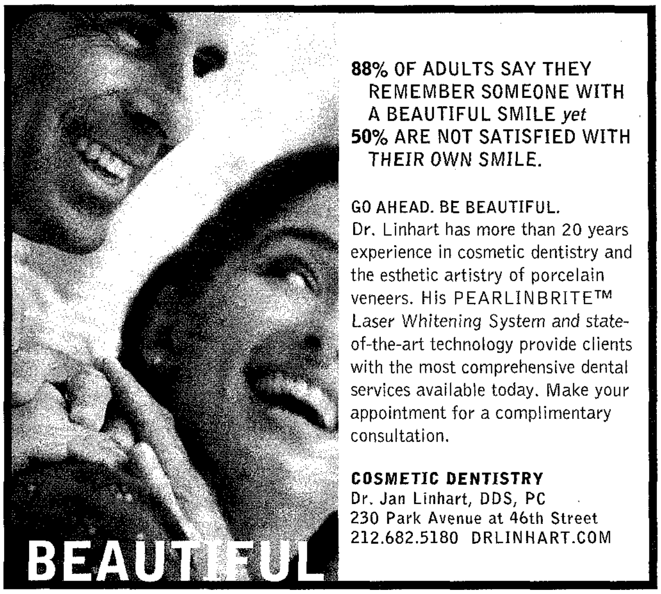
STATE OF THE ART
COSMETIC BREAST SURGERY
ADVANCED PLASTIC SURGERY CENTER®

The center specializes in the latest cosmetic procedures for breast augmentation and enhancement. Dr. Newman's surgical expertise in this area is recognized nationwide. The facility is a complete Aesthetic Center and offers liposuction, body contouring, facial and laser procedures as well.

Scott Newman, MD, FACS
Board-Certified Plastic Surgeon
Chief of Plastic Surgery - SJRH

In Manhattan: 899 Park Avenue 212-472-6100
In Westchester: 970 North Broadway 914-423-9000
www.psurgery.com

DENTAL



88% OF ADULTS SAY THEY REMEMBER SOMEONE WITH A BEAUTIFUL SMILE *yet* 50% ARE NOT SATISFIED WITH THEIR OWN SMILE.

GO AHEAD. BE BEAUTIFUL.
Dr. Linhart has more than 20 years experience in cosmetic dentistry and the esthetic artistry of porcelain veneers. His PEARLINBRITE™ Laser Whitening System and state-of-the-art technology provide clients with the most comprehensive dental services available today. Make your appointment for a complimentary consultation.

COSMETIC DENTISTRY
Dr. Jan Linhart, DDS, PC
230 Park Avenue at 46th Street
212.682.5180 DRLINHART.COM

Continued on next page.

NEW YORK KIDS
ENTERTAINING
BOATS

Continued from previous page.

MASSAGE/THERAPEUTIC

Thai W/Stretches—Deep/Gentle Work. Special AM Rate. West 56th St. **974-9633**

Sensitive Man W/Healing Hands—Men only. Call Marc, 9am-11pm. **212-255-8854**

Prof'l Body Treatments—For Health & Stress Relief. Res/Hotel. **212-684-6897**

Feel Rejuvenated—Stress relief, tension. Masseuse - skilled hands. **877-8095**

East 57th—Strong, comfortable, affordable, profl. Scrub. Pvt. CCs. **212-752-1060**

E. 51st St./W. 94th St.—Swedish, Colonics, Bodyscrub, Sauna. **212-751-2319 / 222-4868**

Energy Enhancement—Relax, focus, succeed. Joy Schwartz, NYS lic'd. **684-8572**

Gin Ja Inc.—2029 Jericho Tnpk. New Hyde Park. Swedish/Shiatsu. **516-352-9745**

KOBE 56
Shiatsu & Swedish, Sauna & Steam
Room. M/F, Couples. Resid Avail.
23 West 56th St. **212-333-2588 / 586-0555**

NU LOOK - JAPANESE SPA
Shiatsu - Swedish. Sauna & Steam Room. M/F & Couples. Residential Service Avail. 11 E. 36th St. **212-447-6666 / 800-834-7286**

Licensed Therapeutic Massage—Douglaston, Queens. **718-225-1123**

Cleansing In Luxury—Absolutely Creative Nursing. Private. **212-338-0266**

Gentle Approach To Deep Tissue—Facial, Waxing, Body Treatment. **869-2727**

Grand Opening—Aria Spa. Deep Tissue & Relaxing Massage. W. 23rd St. **255-4075**

#1 Strong Full Body Massage—7 Days. 9am-1am. In/Out. Parking. **718-446-7208**

Provocative Tantric Massages
Aqua Massages, Stimulating Cleansings w/
Real RNs. Intimate. 10a-11pm. **749-6442**

Sol Health Spa - Shiatsu, Swedish,
Scrub, Sauna, Jade Steam Room, M/F.
4 W. 33rd St. **564-2100 www.spasol.com**

LICENSED THERAPY

Surrogate Therapy—Intelligence, healing hands/heart, discretion. 14 yrs exp. **316-4768**

Impotence, Premature Reaction, Sexual Shyness—Successful, Medically Approved
Surrogate Sex Therapy Program.
Lic'd MSW & MD - Insurance Accepted.
Free Consultation. **212-679-6717**

Successful Sex/Relationship Rx—Erection + PE Surrogate, Dina: **212-714-3935**

SEXUAL SUCCESS
SEEN ON 20/20 & CNBC
NYC's Only Certified* Sex Therapist;
MD-Supervised SURROGATE PROGRAM
Cure Impotence/PE/Shyness
*American Association of Sex Educators,
Counselors and Therapists.
Proven Success. 212-971-6060
www.SEXUALSUCCESS.com

MEDICAL

HIV/STD/GENITAL WARTS
Viagra For Sexual Dysfunction.
HIV Results - Immediately. Confidential.
Central Park Medical Assoc. 246-0800

To advertise in ***New York Magazine's***
HEALTH AND FITNESS,
call Mark Bristow: **212.462.3316**

MEDICAL

Impotence / Lack of Desire
Premature Reaction/ Sexual Shyness
Proven Sex Therapy Techniques
Medically Administered Surrogate Program
NY's "only" Surrogate Therapy Program
Administed & Staffed by
NY State Licensed Psychotherapists
The Center For Life Enhancement Svs, Inc.
Free Consultation (212) 679-6717 Privacy Assured
Insurance Where Accepted

WEIGHT CONTROL

We Have The New Medication Everyone
Is Talking About! Losing weight has
never been easier. MD-supervised. **737-4644**

PERSONAL TRAINER

WOMEN WHO WANT RESULTS
Need **The Bodysmith Co.** As Seen In
Marie Claire Magazine. **212-249-1824**

1-On-1 Indiv Training—Feel/Look Your Best. Free Consult. 15 Yrs Exp. **724-1146**

Med Fitness - Upper East Side
Private Training Facility (Also Your Home).
No Membership Fee. ACE-Cert Trainers.
10 Sessions For $700. **212-327-4197**

ENTERTAINING

BOATS AND YACHTS

Prestige Yacht Charters
Extends deepest sympathy to all who have
suffered losses in the tragedy visited on
our nation this past September 11.
212-717-0300 914-723-4510

Leisure Yacht Charters: M/Y Diplomat Weddings, Parties, Corporate Events **www.leisureyachtcharters.com 212-594-9555**

CHELSEA PIERS CHARTERS For Prompt, Complete & Detailed Information on **ALL** of NY's Finest Yachts, Call **212-645-6626** or Visit **www.BoatsNYC.com**

DOVE YACHT CHARTERS
M/Y Jabiru M/Y Jacana M/V Jewel
Personalized, Luxurious Yacht Charters.
Dinners A Deux...To Large Corp Events.
www.doveyacht.com
212-594-1561 • 973-482-1991 • 888-860-DOVE

WORLD YACHT
Perfect parties for up to 500 guests.
NY and NJ departures available.
www.worldyacht.com 212-630-8800

Manhattan Yacht Charters
Over A Decade Of Value & Service.
Consider Us Above The Rest.
212-995-5470 - ask for Mary.
www.manhattanyachtcharters.com

CARICATURES

Caricatures & Face Readings—By Sherry Lane. Magical Fun! Corp/Pvt. **212-675-6224**

Leading Caricaturist—Enliven your business or private party. **212-873-1695**

ENTERTAINMENT

MURDER MYSTERY, INC.
KILL 'EM At Your Next Affair.
Corporate • Private Parties • Fund-Raisers
"So Much Fun - It's Almost Criminal."
800-MURDER INC (800.687.3374)

• HARDBODIES, INC •
CLASSY, EXOTIC M/F STRIPPERS!
212-988-8484 • 516-795-2400 • 718-693-9441

GORGEOUS STRIPPERS 914-287-2056 You Name It! We Got It! **XXX-R** Rated! Duos & Some Shows Too Risque To Say!

NEW YORK KIDS

ENTERTAINMENT

CLOWNMAGICNYC.COM—Magicians, Clowns-Puppet-Pony-Pet Zoo. **212-544-8153**

Madeleine: Award-Winning Magician—& TV Clown Like-No-Other! **212-475-7785**

HOLLYWOODPOP.COM
Priv/Corp • Circus • Mystery • Casino
Limo Scavenger Hunt • Carnival • Magic
Game Show • Jugglers • Look-Alikes
Decor And More! **800-551-4POP (767)**

Hello Muddah, Hello Fadduh!—Hit Musical, Hilarious Family/Party Fun! **212-239-6200**

GIFTS

The Toy Store For Very Lucky Kids
Choosing the right toy or gift takes experience. And we've got it. We will personally select, wrap, label and send your gifts.
Call **Scarsdale Child's Play**
800-258-5775 or **914-723-4396**
www.scarsdalechildsplay.com

MUSIC

Kids' DJ Disco Parties, Arts & Crafts—Costume Characters/Clowns **718-966-0255**

We Have It ALL!—Horizon Entertainment & Attractions, Inc. **212-753-3636**

JOSH SANDS': "ThisIsYourLife" Roast/Toast. Weekends. NY/NJ. **800-474-JOSH** Singing/Zinging Grams, Mon-Fri, NJ Only.

Palmistry, The Tarot, Numerology—By Registered Psychic. **212-410-1299**

Lookalikes—Mind Readers, Murders, Music, Magic, Holiday Ent. Corp/Priv. **1-800-304-4911 WWW.NAOMISWORLD.COM**

Insightful Psychic Available—To spice up your party or event. Leslie: **212-949-9529**

Tarot Cards—Wise Reader Will Enhance Your Party. NYC & Kent, CT. **212-477-0875**

"LIVE" TV Game Shows—Corporate & Private Parties. Since 1972. **516-364-5408**

Send-A-Yenta—Hilarious comediennes for all occasions. **212-477-1149**

ENTERTAINMENT/MUSIC

Classical Flute & Guitar Duo—Elegant **718-643-4608 http://home.att.net/~mcd-bian/**

Pianist/Singer—Jazzy Gershwin, B'way, More... **www.jonathansegal.com 212-222-3169**

Need Great Entertainment!!?—One Man Band Plus/Cory Morgenstern **914-478-0073**

GOURMET CATERING

A Chef's Table Ltd.... 212-427-1089—Unique Gourmet Food & Floral Design.

For Exquisite Small Parties—In your home, call Cuisine Mondial: **914-788-1417**

PARTY HELP

LEND A HAND—Bartenders, Servers,
Kitchen Help, Cleanup. Est. '73. Call 24/7.
New York • Hamptons • Palm Beach.
212-614-9118 **www.lahny.com**

On-Site—Food Prep, Serving, Cleanup. For Your Occasion, Inc. **917-441-0461**

PARTY PLANNING

NO-FEE EVENT PLANNING—
As Seen On The Food Network! Corp/Priv/
Weddings. **Red Letter Events 212-772-1177**
www.redletterevents.com

ENTERTAINMENT AND PLACES
25 Yrs Exp.! Over 3,500 Events!
Corp/Priv. Eric Silvey Ent.: **212-486-9517**
www.ericsilveyentertainment.com

PARTY SERVICE

Coldwaters - Private Room Seats 15-75—988 Second Ave. nr 52nd St. **212-888-2122**

PARTY SPACE

EAST SIDE AMUSEMENTS
Newly Renovated 5,000 Sq Ft Facility
Virt. Reality/Video Games/Billiards/Bar
Private Or Corp. 10-250pp. **212-831-7665**

www.successfulaffairs.com
Uncovers the finest in party facilities. Our service is at no cost to you. **212-684-6402**

PRIVATE PARTIES MADE EASY Restaurant in Landmark Brownstone Accommodating 20-200p. Any Occasion Or Budget. Call: **212-501-7014**

Antique,Unique!—Hottest W.Vlg. loc. 20 Fr drs, mahog bar,tin ceils,20-200. **479-7306**

EAT, DRINK & BE MERRY
Six unique locations. Any occasion.
All budgets. 20-400pp. **212-585-2371**

'91'
Chic downtown loft space w/top catering. 20-150pp. 91 Horatio Street. **212-691-4570**

Private Parties At Puttanesca Great Food! Great Service! Great Prices! Any Occasion/Budget, 10-200p. **581-4177**

DEZERLAND
NEW YORK'S BEST PARTY PLACE
Private Parties for 50 to 1,000
Corporate Events • Bar/Bat Mitzvahs
All Social Occasions
Dancing • Banquet Rooms • Gourmet Catering
Amusement Room • Drive-In Movie • Casino
You Have To See This Place!
270 Eleventh Ave • NYC • 212-564-4590

METRONOME
NY's premiere party space in Flatiron/Gramercy. 2 rooms, 10-700pp. B'way @ 21st St. **505-7400 www.metronomenyc.com**

SPACIOUS PRIVATE RESIDENCE Casual To Embassy Style. All-Inclusive, Custom Events, 10-75 pp. **212-877-9361**

Intimate And Engaging—Park Ave. South Restaurant. Cater In/Out. **212-479-7379**

Continued on next page.

Continued from previous page.

PARTY SPACE

BLAKE'S EVENTS & CATERING
Gorgeous Midtown Restaurant, 20-1000.
Holiday, Corporate, Bar/Bat & Weddings.
blakesevents@aol.com 212-9359-2500 ext 302

Metropolitan Pavilion
Elegant, Sophisticated and Stylish
www.metropolitanevents.com 212-463-0071

HOLIDAY PARTY SPECIALISTS
#1 location in Soho for events to 120pp.
Prince St. Club, Soho. **212-353-0707**
WWW.PRINCESTREETCLUB.COM

SWING 46 on RESTAURANT ROW
Fabulous Parties! Dinner Dance Club!
Live Music! **212-262-9554 www.swing46.com**

Rodeo Grill—Live music, 2 party rooms. 375 Third Ave. (27th St.) **212-683-6500**

To advertise in ***New York Magazine's***
ENTERTAINING, call Alex: **212.462.3325**

PICNIC FACILITIES

Wines To Drink Now—$8-$60. Same-Day Delivery! ***www.winesby.com* / 212-242-5144**

BACHELORETTES

"Naked Boys Singing!"—Hit Musical Bachelorette Parties. **212-580-9272**

MARKETPLACE

APPLIANCES

PRICEWATCHERS factory-auth TV, vcr, AC, major appl, built-ins, ref, washer, dryer. Ship tri-state. Call w/make/model #. Lowest prices: **800 336-6694 / 718 470-1620**

ALL MAJOR APPLIANCES
Rated #1 by New York Magazine.
Guar lowest prices. Imm del. Auth dealer.
718-338-3500 / 774-0198 Expert advice.

800-221-BUYS 212-513-1513
Major Appliances, TVs & Air Cond. At Low, Low Prices. **Home Sales Enterprises**

ASTROLOGY

The Love Psychic—Readings That Change Your Life. Visa/MC. **212-874-7692**

To advertise in ***New York Magazine's*** **MARKETPLACE**, call us at: **212.463.0024**

Psychic Readings by Michael Lafferty—CC's. www.psychicread.com **215-482-6517**

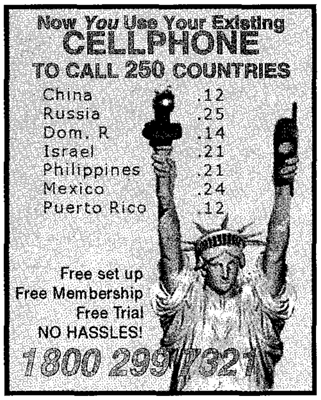
Thoth Tarot—Symbolic picture of the universe. Explore yours. **917-370-5555**

INTUIT

Grace—Award-Winning Master Psychic. Powerful Love Expert. Returns lover immediately! Honest help guaranteed! **1-800-861-3221**

TO ADVERTISE
MARKETPLACE
CALL US AT
212-462-0024
OR FAX
212-462-3595

CELLULAR PHONE


Now *You* Use Your Existing
CELLPHONE
TO CALL 250 COUNTRIES

China	.12
Russia	.25
Dom. R	.14
Israel	.21
Philippines	.21
Mexico	.24
Puerto Rico	.12

Free set up
Free Membership
Free Trial
NO HASSLES!
1800 299 7321

EMPLOYMENT LAW

Raff & Becker, LLP
Attorneys for job-related problems.
Call: **212-732-5400**. Visit our website:
www.employeelawyers.com

LITERARY GROUP

GURDJIEFF/OUSPENSKY GROUP
FORMING (212) 615-6429

PETS

Cat Care—Cat-sitting in your home. Bonded. West: **947-6190**; East: **838-2996**

To advertise in ***New York Magazine's***
MARKETPLACE,
call us at: **212.463.0024**
or fax: **212.462.3595**

INTERIORS AND EXTERIORS

CARPET CLEANING

JC's Carpet & Upholstery Cleaning
"Dry Foam Extraction System"
(516) 763-6753 (888) 921-FOAM

CLEANING SERVICES

Busy? No Problem! Let **Leisure Cleaning** Help! Big Jobs. Wkly. Move In/Out. Corp Accts. Insured. Call: **212-628-6130** & Relax.

CLOSETS

SPACEMASTER CLOSETS
Affordable Closet And Storage Solutions, Plus Mirrored Doors. Insured. References. Free Estimates. **(212) 382-1533**

YOUR CLOSET.
ONLY BETTER.

Custom storage solutions for every room in the house - Closet, office, garage, entertainment center--anywhere - Handcrafted designs - Professionally trained designers and installers - We'll come to your home for a free consultation

FREE INSTALLATION
with this ad
800.400.2673
www.closet-factory.com
closetfactory

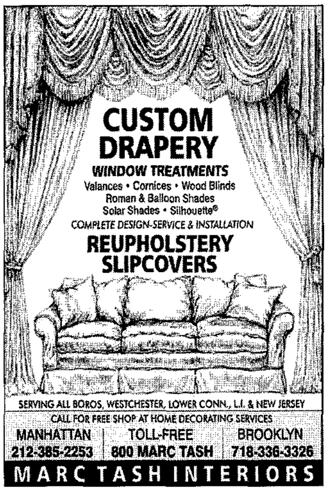
To advertise in ***New York Magazine's***
INTERIORS, call Kristen: **212.462.3319**

DECORATIVE PAINTING

Faux Finishing Classes & Supplies—LIC, Mirage Studios **(718) 361-1071**

Tidy Faux Finishes—*Marble, Murals,* Sponging, Stone Glazing. **212-874-4678**

DECORATOR


CUSTOM DRAPERY
WINDOW TREATMENTS
Valances • Cornices • Wood Blinds
Roman & Balloon Shades
Solar Shades • Silhouette®
COMPLETE DESIGN-SERVICE & INSTALLATION
REUPHOLSTERY
SLIPCOVERS
SERVING ALL BOROS, WESTCHESTER, LOWER CONN., L.I. & NEW JERSEY
CALL FOR FREE SHOP AT HOME DECORATING SERVICES

MANHATTAN	TOLL-FREE	BROOKLYN
212-385-2253	800 MARC TASH	718-336-3326

MARC TASH INTERIORS

FLOORS

J. Rappaport Wood Flooring—Installation, refinishing, repairs. Exp/ins. **800-867-8341**

HOME/BUSINESS IMPROVEMENT

MR. FIX-IT—No job too small. $60+/hr. 2-hr min. Exp. NYC only. **212-288-5362**

TO ADVERTISE
212-462-3319

INTERIOR DESIGNERS & ARCHITECTS

EXPERT REDECORATION WITHOUT NEW INVESTMENT
USE WHAT YOU HAVE
interiors
ONLY $325/ROOM
RECOMMENDED BY
ABC • NY TIMES • HOUSE BEAUTIFUL
NY MAGAZINE • CBS • MET HOME
CALL FOR FREE BROCHURE
212-288-8888
www.redecorate.com

NO BIG DEAL—Take the terror out of decorating. Talented pro can help you. Lowest rates. **No job too small.** Ref's. *Special access to* ***all*** *wholesale showrooms.* **As seen on ABC • CBS • NBC • CNN** ***Tri-State Area***
Call Steve Lyons: 212-308-5080

C.S. INTERIORS—Exp'd, affordable decorators. Flat fees. Our discount is your discount. Home/office. Complete renovations. References available. **212-734-2689**

Rent-A-Decorator®—Budget-oriented pro designs "your" space at "your" pace. Fees from $100/hr. Featured in NY Times & Glamour. Call for reprints: **212-826-1069**

Organize Your Life! Home or Office.
Order Out of Chaos. **212.505.6231**

Personal Fashion & Interior Advisor
Shin
212-595-6944

LIGHTING

Lighting By Gregory **212-226-1276**
See what Lightolier's **"Designing With Light"** is all about. **Showroom: 158 Bowery**

Track By Jack **917-74TRACK (87225)**
Track-lighting specialists. Installation. Sales. Wholesale bulbs. Update old cans with small, efficient, low-voltage halogens.

PAINTING & WALLPAPERING

SAGEBRUSH PAINTING CO. 212-627-4212
Painting/Plastering, Faux Finishes... Ins.

Painting, Wallpapering, Faux Finishes—Free Est. **www.PaintHome.com 718-627-6205**

T&M Painting—Carpentry, wallpaper, tile, plaster, faux fin. Free est. Ins. **718-278-3372**

Brite-N-Up Painting/Contracting—Home Improv. Spec. Refs/Lic/Ins. **718-827-5888**

Christopher Hughes **(212) 787-5544**—Paperhanging/painting/faux. Neat & reliable.

PIANO

Expert Tuning—Repairs And
Piano Regulating. Reasonable Rates.
Call Michael Keller: **201-653-8393**

SHOWER CURTAIN HOOKS

Shower Curtain Hooks With Panache
Your bathroom will sparkle. **800-914-9087**
Catalog at: **www.showercurtainhooks.com**

WINDOW TREATMENT

LOWEST PRICES—Silhouette, Duette, Verticals, Mini-Blinds, Draperies And All Soft Treatments. **KINGSBORO: 212-243-0722**

****NOBODY BEATS OUR PRICES!****
Silhouettes • Luminettes • Duettes • Minis
Verticals • Solar/All Shades **888-595-7511**

ELITE WINDOW TREATMENTS
Verticals, Minis, Silhouettes, Duette and Draperies. **Lowest Prices: 212-807-8674**

ROLE PLAY

KELLY—
Absolutely Stunning. Outcall. **212-714-5490**

PASSIONATE PRIVATE NURSE
Personalized & Intimate. **212-354-4391**

Suzanne's Exec Stress Relief—Expensive And Worth It. 38th/3rd. **212-557-1716**

"Guaranteed, Who You Request Is Who You Get, Absolutely, Positively"

Date A Famous Adult Film Stars!

Exotica-2000.com

1-888-822-2020

Log onto our website for a complete Portfolio of other Film Stars available

Rebecca Wild Sept 24th - Sept 30th

Kristina St James Sept 24th - Sept 30th

Apache Enchantress—Fulfill your every torrid desire. Private/upscale. **212-459-1930**

East Side Elegance—Stunning Model/Actress. Midtown. Jacqueline: **212-888-8004**

Matinee Lady, Mature—Also Rubenesque. In/Out. **718-520-0197 / 212-702-0873**

Deviant Mind Games—Fetish Experts. arenaproductionsnyc.com **212-889-1591**

Gorgeous Ebony Goddess—Gives NY's Most Fab Massage. **917-533-7239**

ny-pleasure.com

to advertise, call (212) 813-1551

Casablanca—Outcall Only. Models Available. 24/7. All CCs. **212-321-9885**

Sue: 212-644-5767—Is back in town for all your fantasies. Private. Hotel/resid.

Intimate Fantasies—Fetishes, Discreet. Pvt. 7 Days. 12p-3a. In/Out. **212-239-9640**

www.partyescorts.com

"Models From Around The World Available"

212-532-2323

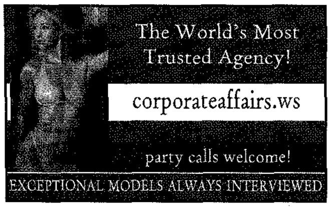
Visit Our Exclusive Website With Real Models

• All Major Credit Cards • OUT CALLS ONLY

• Available 24hrs/7days

Venezuelan Cover Girl—Upscale Men. Up E. Side. In/Out. Racquel: **212-327-4487**

Amber—Israeli Stunner. Naturally Sweet And Inviting. Outcalls. **212-534-5732**



The World's Most Trusted Agency!

corporateaffairs.ws

party calls welcome!

EXCEPTIONAL MODELS ALWAYS INTERVIEWED

Caramel Beauty—Gal Next-Door. Fantasies. Complete Relaxation. **212-253-2713**

Gina And Friends—Mature, private, discreet role-play & fetishes. **212-371-3106**

Ecstasy Room—Elegant, Private. For Upscale Gentlemen. Outcall. **917-482-5091**

CITYVIBE.COM

The Nations Fastest Growing Escort Directory has arrived in New York. Log on and search for your choice...

212-262-4222 x13

Ladies In Brooklyn—Private/Elegant. **718-236-6622**

"Explore Quality At It's Best"

Kama Sutra NYC

Convenient Midtown Location

212-983-0158

www.KamaSutraNYC.com

Jacqueline—Playful, Private. In/Outcall. **917-445-5097 www.jacquelinesplace.com**

www.janesnyc.com

Fun & friendly people.

Private, elegant surroundings.

(212) 688-2458

Super-Sexy Shemale—Very Friendly. 80s Locale. Call Susy: **212-628-7622**

Spanish Delight—Two Beauties From Spain. In/Out. Call: **212-308-5459**

V.I.P. ESCORTS

The Original V.I.P. "We Have The Best"

Outcalls Only

24 hrs/7 days • Real Models

www.vipescorts.org

212•481•3000

Mistress Ava Via Phone—19 Years Exp. Highly Creative. All Fetishes. **800-338-0606**

European Centerfold—In NY Briefly For Nice Fun. In/Out. Kym: **212-972-3359**

SterlingLadies.com—Sensual Models In A V Private East Side Apt. **646-424-9058**

Enjoy Private And Discreet Talk—Call: **212-696-6528** Now For Erotic Talk.

BEST IN QUEENS!

Yuraku

Incalls

718-505-6981

California Gold—Many Specialties. Complete Relaxation. Loni: **212-420-1005**

www.CrystalClaire.com

...and to the point

Britt—Sensual and upscale beauty. Upper E. Side. Independent. **917-449-1513**

Fantasy Men

New York's Premier Male Models

(212) 388-1500

Safe and discreet. All major credit cards.

Baywatch Babe With Muscle—Upscale. Hollybunny.com. In/Out. Pvt. **646-325-5688**

THE NEWEST AGENCY

Exotic & Sensual Ladies For The Most Discriminating Gentlemen.

By Appointment Only

212-581-8819

Hot Brazilian Male Model—Very friendly. 80s locale. Call Max: **917-584-0835**

Asian Magic—Outcall Only. All CCs. **asianny.com 212-628-1313**

To advertise in

MASSAGE

or ROLE PLAY

call Mark Bristow:

212.462.3316

or fax: **212.462.3595**

...Anything you desire...

FleurdeElite.com

Mistress... www.msnikki.com—Totally Private. Midtown. **212-338-9157**

NEW YORK DOLLS

Sensual ladies for upscale gentlemen. Discretion assured. In/out calls.

212-750-6686

www.ny-dolls.com

New, Sensual Blond—Mature. Private. Call: **646-541-1495**

Complete Satisfaction

The Gold Crown

212 688 2271

(OUTCALL ONLY)

www.crownclubescorts.com

East Side Encounter—Sophisticated lady. Private wishes understood. **212-935-0716**

Shemale—Swedish Model/Video Film Star For Desires. Barbi. **212-759-6765**

Life will be Beautiful

International Women of Beauty, Elegance, and Sensuality

Eastside Location

Luana **646.521.0613**

Michele **646.521.0771**

www.SpiritWildSide.com

"Online Dating To Explore Your Sexuality"

Alice—Exclusive Role-Play For Women & Men. All Fetishes. All CCs. **646-319-3163**

The Red Room

For the red carpet treatment-quality service for every gentleman. Meet 5 beautiful ladies...Then choose who you would like to spend time with.

(212) **879-7804** (70th St.)

www.reddd.com

Bikini Bonnie's Sizzling Surroundings—11am-7pm. No weekends. **718-520-7636**

We Attract New Clients

By Serving Present Clients

Exceptionally Well.

212-681-2823

Cameron—Superb Service By Private Model (Independent). **212-462-9275**

Continued on next page.

Continued from previous page.

24/7
In/Out
Tokyo
NY's BEST!
(212)
244-4636

Latin Seduction—Model For The Time Of Your Life. 80s Loc. 212-472-1330

Pre-Op TS—Classy Fantasy Fulfillment. Lisa. Manhattan Incall. 212-352-9255

Silk Stockings—A Pleasurable Experience. Call: 212-517-3300

Executive Stress Relief—Plus first-class role-play since 1991. Selective, private and discreet. 212-279-8522

POLITE MISTRESSES
Play Out All Your Fetishes & Fantasies.
212-696-4965

Phone Pleasures—Every fourth call free! Wicked, sensuous, no taboos. 800-282-7575

URBAN AFFAIRS
For The Most Discriminating Tastes..
Hand-Picked By A Scouting Veteran
Of A Top NY Modeling Agency!
212-564-7825
www.urbanaffairsny.com

SOCIETY
WWW.SOCIETYLADIES.COM
For the upscale gentlemen who
demand the very best.
We're Exclusive. We're Expensive
We're Worth It
212-727-2000

Mackenzie—A mind-blowing experience. New to the business. Outcalls. 212-426-9110

SUBMIT YOURSELF
Role-Play, Cleansing. 212-764-4872

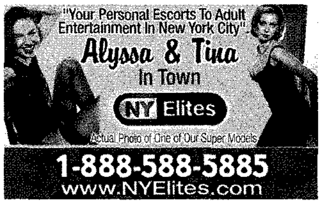
EBONY SUPERMODEL
For Upscale Men. NY/NJ/LI. 212-981-9770

Carol—Sensual Model. Midtown. Call For App't. 212-486-9222

Asian Beauty—Bodywork for upscale, mature gentlemen. Pvt.In/out 212-867-4163

Monique—Exotic Dutch ebony lady. Expert role-play. In/out. CCs. 917-673-7030

Stunning Shemale—Baywatch Look-Alike. East Side Location. 212-753-6927


"Your Personal Escorts To Adult Entertainment In New York City"
Alyssa & Tina
In Town
NY Elites
Actual Photo of One of Our Super Models
1-888-588-5885
www.NYElites.com

MASSAGE

Beauty & Bodywork—Elegant, Sensual And Discreet. Lisa: 212-396-1141

Hidden Treasure—East Side. "Eighth Wonder" Staff Here. 212-327-0244

Central Park South—Austrian Lady. Mature, Sensual, Caring. Pvt. 212-246-4759

ORIENTAL DELIGHT
Outcall Only. Major Credit Cards
Accepted. 212-686-2222

Exceptional Massage—By Claudine. Clean/Private. E. 50s. Hiring. 212-888-3497

Extraordinary Touch—Unforgettable! East 20s... 212-685-5614

Sylvia—Discreet, Quality Service, Exclusively For Refined Gentlemen. 212-888-0611

FUJI 212-207-8959
Japanese Shiatsu/Swedish.

American Beauty Spa—Swedish reflexology. Sauna and jacuzzi. 718-897-6605

40th St. & 6th Ave.—Sensuous Touch. By App't. 212-221-8330

PURE BLISS
Private. Credit Cards.
212-213-2977

Pears—Eclectic excellence, featuring *synchronization*. 212-505-5151/212-779-9944

Grand Opening—Pears - Uptown In 60s. Featuring Synchronization. 212-535-5155

CLASSY FRENCH MASSEUSE
Studio & Residential. 212-472-1138

DELIGHTFUL TOUCH
Sensual And Satisfying. 212-754-1470

Elegant Paradise—Downtown Location. Extraordinary Touch. 212-691-8283

Courtney's Back!—Elegant Bodywork. Highest Quality. Now Hiring. 212-307-6645

Glamorous, Satisfying Bodyrub—European masseuses. Wall St. 212-571-3824

The Incredible Lightness Of Touch—W. Village/Wall St. access. 212-645-4995

A Very Private Candlelight Massage—Lexington/E. 30s. By App't. 212-252-7359

A Royal Treatment—De-Stress From Head To Toe. Julie. 212-828-2404

Asian Angel—Magic Touch. By App't. CC's. Call: 212-585-3595

Penn Sta., Nice Locale, Swedish—Till 2am. Studio/hotel/res. Paula: 212-268-2830

NJ Upscale Asian—By Appointment Only. Call: 201-840-1743

East 28th Street Spa—Sauna, Swedish, Facial, Bodyscrub, Etc. CC's. 646-424-0915

Stardust—Back To Basics - Total Pampering & Relaxation. 212-861-5458

Grand Opening—Bodyrub In Stamford. Call: 203-359-4941

Body Massage—Jericho Therapy. Call: 516-338-5500

Strong Massage By Italian Man—Pvt. Midtown. Ex-Soccer Player. 212-489-1433

Cross Bay Massage Therapy—We Make You A New Man. 718-641-4242

Tired? Welcome!—Massage, body shampoo/scrub - in Glendale, Queens. 718-366-3799

Touch For Men By Tomas—Relax, refresh. Private, safe. CC's okay. 212-689-6505

Massage—Swedish/Shiatsu. Body Scrub, Facial. Steam/Shower. 212-661-0777

Ukraine 2—Whitestone Area. All CCs. A/C. 11am-9pm. 718-357-1946

Gold Salon—Relaxation For A Healthier Life. 631-462-2255

Bob Or Cindy—Relieve Stress And Tension. 718-544-2561

Exotic Italian—In/Outcalls. Private. 212-207-8622

E. 55th - Unforgettable Touch—Upscale. Pvt. By Appointment. 212-317-2284

WWW.CHARMSNYC.COM
The Executive Escape. 212-465-7335

Escape To Asian Pleasure....—Japanese Massage. Out. 212-230-1777

Pretty Lady, Delightful Touch—CC's. Info: 917-344-3780 x7390 / 917-441-8955

LUCKY SALON
L.I.E. 63 Rt. 112 Coram 631-696-3628

Magic Touch—East 50s. Clean, Private. 7 Days. 212-705-7068

Claudette—Sweet Lady. Private. By App't Only. Call: 212-980-6691

Q Salon—Beauty/Health. Call For Information: 631-451-7575

Ukraine + Body Shampoo—Forest Hills. 11am-8pm. 718-896-8555

Lilly Of Chelsea—One Of A Kind. Private. Discriminating. 212-807-1822

EAST 90TH STREET
Excellent Bodywork. 646-672-0909

RELAXING BODYWORK
Madison/East 37th St. 212-686-6699
Wall St. 212-696-4285 By App't. All CC's.

MIGA 212-501-7750
—World-Class Massage. Upper W. Side.

Tropical—Oriental Shiatsu, Swedish. Route 17, Near Ramsey. 201-327-0286

Muscular Ebony Male For Men— Discreet. Near Penn Station. 917-860-7414

NJ's Most Sensuous
Mins from GWB/Linc Tunnel. 201-840-9845
www.RitzMassage.com

Excellent Bodywork—East 89th St. Call: 212-828-0895

Euro-Asian Models—Exotic, Sensual. Midtown. 917-553-7882

Sweet Asian Massage—By Appointment Only. Upscale. 212-685-3227

ICHIBAN BODYRUB
Elegant Sensual Fantasies. 212-687-4445

TO ADVERTISE IN
MASSAGE
CALL MARK: 212-462-3316
mark_bristow@primediamags.com

—GABRIELLA
Upscale European. Midtown. 917-432-1510

Body & Soul Care—By Californian. Also Thai Technique. NYC Only. 917-328-9471

Velvet Hands—Bodyrub By Mature Lady. Private. Studio/Res. 212-681-1470

Mature, Sensual, Classy Lady—Elegant, Private, 7 Days. 212-262-4537

Bodywork In Relaxing Atmosphere—Little Neck area. 718-281-0097

East 50s—Shiatsu And Swedish. CC's. By Professional Staff. 212-755-6329

COSTA DEL SOL
World Of Relaxation. 212-593-1605

Lee's *Studio 54*—Best Swedish And Shiatsu. 212-755-7178

French Masseuse With Soft Touch—Lift Your Spirits. 917-330-5031

BODY MASSAGE
Long Island. 516-504-1267

Oasisnewyork.com
The City Getaway For Stress Relief.
212-358-5730

Cleopatra's Romantic Massage—For men/women/couples. Feminine lady. 212-946-5662

Hank - Sensual Bodyrub—For men only. Safe, discreet. Midtown west. 212-957-4421

For Your Senses—French, Classy, Refined. Emmanuelle: 212-581-0490

Stephanie From Ukraine—Pvt. 7 days a week from 11am. Midtown. 212-715-0494

Gabrielle - Mature Woman—W. 40s. In/Out. Monday-Friday. 12-10. 917-293-3332

Melt Into The Hands—Of The Gals Of *www.corporate-secret.com* 212-971-5897

High Society Therapy—Fit For A King. Yonkers Area. Call: 914-793-1030

Sensuality With A French Twist—You'll Love It! Call Sophie: 212-588-0293

Wall St. / Tribeca—Shiatsu, Swedish... Relaxation. CC's. 212-267-3980

Mario—Legit Or Sensual Massage. Discreet. W. 40s Loc. For Men. 917-318-4990

New In Town—Upscale, Private. Amy. All CC's. 212-249-1806

Massage & Spa—Shiatsu, Swedish & Steam Bath. 201-945-4077 Best in NJ.

STRICTLY PERSONALS

New York's Premier Matchmaker

• NOW ALSO ON LONG ISLAND •

As featured in NY Times, Crain's NY Business, CNN, CBS, CNBC, ABC, FOX News, BBC, "London" Independent and Cosmopolitan

Are you someone special who isn't meeting that special someone? Don't be discouraged. If you are successful, sincere, emotionally mature and ready for a permanent relationship, please consult with me. In the most confidential, personal way, I will introduce you to the someone special you've been looking for.

The traditional ways of meeting someone are gone. Today, quality people prefer to meet through introductions. My clients are extremely attractive, educated, accomplished people. In the most dignified manner, allow me to introduce you to each other. I make meaningful introductions that can lead to long-lasting relationships.

Denise Winston

By appointment only 212-935-9350 NY
310-276-0072 BEVERLY HILLS

Tell Us Your Story And Win Dinner For Two At A Romantic New York City Restaurant

Many of our readers have had interesting experiences through Strictly Personals and we love to hear them all - amusing, amazing, romantic or touching. Since we enjoy sharing them, we plan to print some in a very special issue coming this fall. Let us know what happened to you. If your tale is selected for printing, we'll treat you (and someone you care for) to a lovely dinner.

The stories we print will carry the writers' names or initials according to their wishes.

Send your story to
STRICTLY PERSONALS
New York Magazine - Story
P.O. Box 4600
New York, NY 10163-4600

or e-mail it to strictlypersonals@primediamags.com

Let's Have Permanent Fun—Self-aware, smart, funny, caring, accomplished, sincere, generous, down-to-earth woman, looking for a life partner who, like me, is ready to share the kind of intimacy and commitment it takes to create a lasting relationship. This 50-year-old, Jewish, 5'9", in-shape gal has a glowing radiance that's sexy and sensuous - inside and out. You are psychologically minded, communicative, warm, generous and successful. You look more like Harrison Ford than Rick Moranis (sorry, Rick). Tell me more about yourself: your emotional side. Your photo completes the picture. 8820 ✉

Certifiably Beautiful—Slim blond PhD, warm, classy, seeks adventurous, attractive, upscale gent, 60 plus. 8844 ✉

An Unconventional Jewish Widower—Tall, lanky, romantic, handsome, athletic, young 73, fit, vibrant, joie de vivre, sensitive, classy, sophisticated, multi-dimensional, financial background, integrity, dry humor, golf. Appreciation: music, art, travel. Joyous, Sabbath-observing Conservative. Seeks svelte, feminine, kind, soft, lovable woman under 67, with distinct, upscale affluence, as soulmate in a monogamous, passionate, joyful, loving marriage. Recent photo. 8855✉☎

Wanted!—Very special white female, age 24-43. Sought by very fit, single white male, 40s, successful professional, stable, honest, generous, sincere/romantic. This special woman has lots of friends, is successful and probably never thought of answering an ad. However, because her qualities include honesty, sincerity and integrity, she is having difficulty meeting someone worthwhile. She is tired of self-centered, immature men and one-way relationships. The club/bar scene is not her style, but an intimate dinner in a special restaurant is. She is independent, but is looking to share and enhance her life. She is looking for that special someone who is intellectually stimulating, emotionally supportive and flexible enough to enable her to grow as an individual. She likes travel, dining, theater, music and sports cars. She is age 24-43, very fit and adventurous. She is comfortable in jeans or a black dress. Those sincerely interested, respond with photo, letter. Please include age, description and interests. No smokers, drug users or children, please. 8843 ✉☎

Parents—To love, nurture and raise a child together. Handsome, professional, gay male, 40s, seeking sane, independent, nice-looking female for a co-parenting situation. Let's discuss. 8845 ✉☎

Woman—62, smart, sweet, sophisticated, Jewish, seeks domestic bliss. 8850 ✉

SEND

A WRITTEN RESPONSE
Here's How:

STRICTLY PERSONALS
New York Magazine, Box # _____
P.O. Box 4600
New York, New York 10163-4600

In This Fragile World—Where happiness seems to be as elusive as the pot of gold at the end of the rainbow, it is so necessary to care for someone with similar values. I hope you are professional, preferably Jewish, caring, tall, and with a sincere interest in the welfare of others. I am 60ish, slim, educated, traveled and want to enrich a man's life. 8879 ✉

Jet-Set Yachtsman—Luxurious lifestyle available with single, handsome, generous, middle-aged white male. Join me for yacht cruising, penthouse living and exotic travel. If you are a single, young, white, vivacious, bright female, please send photo and note. 8868 ✉

Widower—64, slender, Jewish, great cook. Loves classical music, theater. Seeks bright, funny, petite NYC woman for lasting relationship. Recent photo. 8816✉

Easy To Talk To—Warm, funny, attractive, 46, 5'11", Wall Street, Jewish male - enjoys movies, theater, country drives, flea markets. Note/photo. 8859✉

5'8", 125—Elegant professional lady, described as stunning, seeks her equal in tall, slim, handsome, successful gentleman into classical music, 50-58. E-mail: winterreise2001@hotmail.com 8863✉☎

Sweet And Charming Philippina—42 (people say I look 25), 5'2", 110 lbs, with long straight hair, fair complexion, petite, seeks tall, blond, white, handsome gentleman, financially and emotionally stable, for a possible relationship. 8875 ✉☎

Pretty Asian Lady—Warm, college-educated. Seeks gentleman, 40-60, for marriage and family. Photo/note. 8814 ✉

Gay White Female—Educated professional with many interests, seeks similar, classy, sincere, nonsmoker, 45-55, gay white female. 8836 ✉

Curvy, Vivacious, Young 50s—High on life, seeks special guy, tall, business or professional, 57-65. 8872 ✉☎

New and Improved!

HEAR THE VOICE BEHIND THE AD

CALL 1-900-443-1500

$1.95 EACH MINUTE. TOUCH-TONE PHONE ONLY. THIS SERVICE IS FOR ADULTS 18 YEARS OR OLDER.

You can now call ☎ as well as write ✉ Strictly Personals advertisers. Look for ads with ☎ to hear a message personally recorded by the advertiser and leave a private message of your own. Advertisers' messages in this issue are accessible for 4 weeks beyond issue's cover date.

PROGRAM SPONSORED BY NEW YORK MAGAZINE AND NEWS AMERICA ON CALL, 1211 6th Ave., New York, NY 10036. (212) 782-8050

Strictly Personals is a weekly feature. **Cost is $32.00 per line,** two line minimum. Approximately 36 characters equal 1 line. Limited abbreviations. Add $35.00 for NYM Box Numbers. Leave 12 spaces at the end of your ad for box number. Check or credit card information must accompany ad order (no cash or money orders accepted). First-page placements are available for a production cost of $50.00. **Mail responses are forwarded continuously for six weeks and phone response line is open for 4 weeks after issue date** (phone service is not automatic and must be requested by the advertiser). To place an ad with credit card (VI, MC, AMEX), call 212-463-0024, fax 212-462-3595 or send personal check or credit card information with advertisement to: **Strictly Personals, New York Magazine, 249 W. 17th St., 4th Floor, New York, NY 10011. Advertisers must include home address and daytime phone.** All ads accepted at the discretion of the publisher. **New York Magazine is not responsible for printing errors and omissions.** Unless Publisher is notified in writing, by placing an ad in New York Magazine and purchasing a NYM Box Number, the advertiser agrees that New York Magazine can act on your behalf to discard advertising circulars.

Reply - You Will Not Regret—I'm 5'3", 136, widow, former model, blond, classy, passionate, professional musician. Seeking white male, 60 plus, nonsmoker, successful, stylish. Loves cultural activities. Photo/phone/note, please. 8822 ✉

Still Gorgeous Female At 52—Sane, busy, slim, kind, fashion world senior exec, looking for same in male, 52-60. Photo/note. 8856 ✉

Handsome Male—6'3", well-built, very successful, 48, seeks attractive, fit female, 30-38, 5'6" plus, who is ready to enjoy life. Serious relationship only. 8813✉☎

Smart, Sexy, Savvy Brunette—Very pretty, funny, kind, charming, thoughtful romantic seeks same in tall, nonsmoking, Jewish professional male, 35-55, for lasting relationship. Note/phone/photo, please. 8831 ✉☎

Lifetime Playmate Wanted—By 30-year-old, upper East Side Jewish male. Wry wit, trim and fit, heart of gold - likes sports, music, good times and more. 8819 ✉

Beautiful, Sweet And Sexy—Teacher, 31, long wavy blond hair, thin, great shape and intelligent, seeks Jewish male, 32-39, who is successful, ambitious, kind, and looking for a best friend and a forever romance. Note/photo/phone. 8823 ✉☎

Petite Chinese Lady, 50, Looks 39—Wisdom, pretty, buxom, seeks upscale white male for friend or marriage. 8864✉☎

Ravishing Writer—Pretty, slim, cultured lady, both serious and fun - loves Mozart, travel and the arts. Seeks warm, bright professional man, 48-63, for friendship and romance. Note/photo. 8876 ✉☎

Great Looks And Brains—Single Jewish female, 35, 5'5", long brown hair, great shape, professional, seeks special someone, single Jewish male, 36-46, professional, marriage-minded, NYC. Photo preferred. missh1007@aol.com 8821✉

Gay Latina Female—54, attractive, feminine, fit and classy, energetic and successful, art and nature lover, emotionally and physically healthy, seeks white or Latina femme or soft butch, nonsmoker, 45-55, with similar qualities, to share romantic love forever. 8837 ✉☎

Fun-Loving, Youthful Woman—Seeks male companion, 50-60, to read books and to write our own romance. 8848✉

Exotic Asian—Very attractive, warm, playful, slim, fit, stylish, educated and professional. Enjoy town and country: museums, films, theater, restaurants, wine, the outdoors. Seeking single white gentleman with similar qualities and interests, 35-52, 5'10" plus. Calls preferred. 8846 ✉☎

Dating made easy.

No uncomfortable phone calls. No plans to coordinate. It's Just Lunch!, the best approach to dating for busy professionals.

So forget those endless, awkward first dates of the past because our dating approach is effective. It's easy. It's relaxed. It's Just Lunch!

Director: Jennifer Pannucci

Director: Nancy Kirsch

Director: Robyn Meierowitz

Director: Bridget McCoy

IT'S just LUNCH!® life, love & dessert.®

New York 212.750.8899
New Jersey 201.363.9594
Long Island 516.931.9339

Dating for Busy Professionals
-28 Locations-

Hey, You Never Know—Handsome, successful Jewish male, 38, 5'8", seeks a very attractive, slim female, 28-37, to enjoy the finer things in life. Sense of humor/recent full-length photo a must. 8841 ✉☎

Pretty, Ivy League Jewish Female—37, seeks attractive, intelligent Jewish male, 30-40s, with traditional values. 8867 ✉☎

Wanted: Jewish Man, 70 Plus—Smart, petite, retired teacher - likes to swim, walk, dance, travel. 8854 ✉

Handsome, Romantic, Successful—Former professional athlete, businessman - seeking attractive, Jewish, model-slim woman who is strong-willed, classy and has great values. Interests must include fine dining, theater, travel, sports and beaches. Must be 35-45. If all of the above fits, I'd love to meet you. Phone/photo/note. 8827 ✉☎

Ivy-Educated Dream Woman—5'6", 116 lbs, 40, from CT, beautiful, sophisticated blond, voluptuous, intellectual, successful businesswoman - kind, witty, athletic, creative, healthy, Christian, who loves playing sports, fashion, dining, travel, friends and fun, with happy outlook - seeks same in man from NY or CT. Must be tall, athletic, 40-50, handsome, energetic, trustworthy, heathy, intelligent, very successful, fun, devoted, and interested in the very best of everything, especially a great relationship. Photo with reply. 8873 ✉☎

Breakfast In Bed—(For a good-looking, fun, romantic, virile, upbeat male, 40s-50s), by a pretty, blue-eyed blond, 5'5", slim, shapely, 40s. Lives on LI. 8858 ✉☎

My Passion: Arts and Great Legs—PhD male, 64, seeks educated, artsy lady with great legs. Travel, fun. Photo! 8763✉

WE CAN ALL HAVE

HOPE

Our hearts are heavy and we are not sure what to do now. This is certainly a tragedy beyond comprehension. But we will move forward and do whatever is necessary to help those in need and to show the world and each other that we are united in our grief and united in our resolve to make New York thrive again. **We will have our Strictly Personals Party on Oct.16th at the China Club.** We will laugh, cry, eat and dance and do our best to celebrate each other and help the greater cause too. Strictly Personals will make a donation to Governor Pataki's New York State World Trade Center Relief Fund.

Tickets are $30 at the door and $20 in advance.
Send check to New York Magazine, 249 W 17th St, NY NY 10011
We will send you your ticket(s) and a list will be at the door.

The China Club is located at 268 W 47th. St between 7 & 8th.
Party with us from 6-10pm.
The staff at *New York* Magazine really looks forward to seeing you there!

For more information...
Call us at 212-462-3373
email us at strictlypersonals@primediamags.com

STRICTLY PERSONALS PARTY!

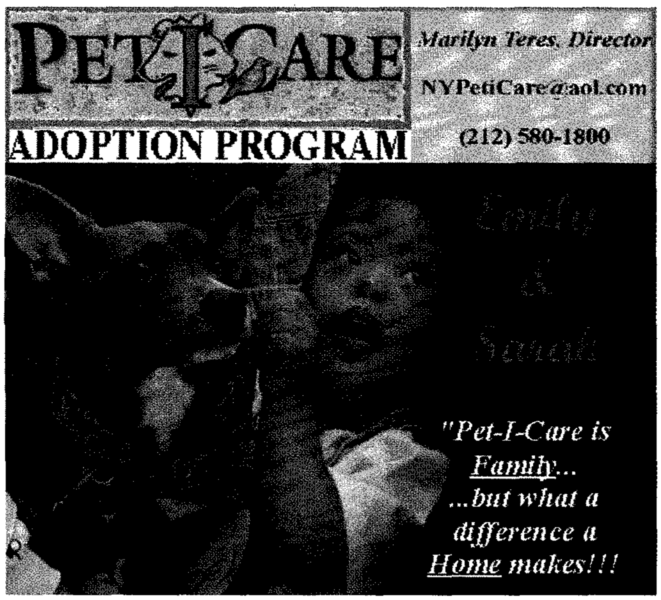
BE THERE. DO THAT.
F
S
Games
6 Swing Lessons 8:30 pm
7 MOMA 1:00 pm Touch Football 3:00 pm Ping-pong & Pool 9:00 pm
13 Blue Man Group 8:00 pm Bowling & Bars 9:00 pm
14 White Water Rafting 9:00 am Brooklyn Museum 12:00 pm Guided Hiking 2:00 pm
Workshop
20 Ski Trip Weekend 6:30 pm
21 Metropolitan Museum 3:00 pm Bourbon Tasting 8:00 pm
Beach Volleyball
27 Salsa Dance Workshop 8:15 pm
28 Long Island Wineries 10:00 am Rock Scrambling 10:00 am Chelsea Galleries 2:00 pm

Social Circles means having more fun. Our monthly calendar is packed with over 70 activities and our membership includes over 1700 successful, interesting professionals like yourself.

Explore New York and beyond – contact us today!

www.socialcircles.com

Broadway
Suite 1416
New York, NY 10010
9986
© 2001 Social Circles, LLC
social circles®



My Autumn And Beyond Wish List—Meeting slender Jewish professional, beautiful widow in her 60s. I am a young 72 widower, professional, tall and in excellent health. Love travel, dancing, ballet and opera, and all else that NY and the world have to offer. I am honest, unselfish, caring and affectionate. Note/photo, please. 8834 ✉

Pretty, Warm, Caring—Accomplished Jewish professional, 5'6", very youthful 55, fit, happy, filled with joie de vivre and much love to give - sensitive and spiritual, seeks Jewish soul mate. 8826✉☎

Black Prince Charming Wanted—Sexy, spicy, very sensual, attractive brunette with model-type body, captivating blue eyes, unpretentious, creative and genuine, seeks marriage with soulmate and best friend - a man who is tall, 34-44, muscular, dynamic, cultured, extremely successful, sexy and sincere. Photo/note essential. Serious replies only. 8852✉☎

Upper East Side—Tall white male, mid 50s, seeks attractive female, 45-55, with intelligence and sense of humor, to be my beloved soul mate and best friend for life. Photo/phone; will reciprocate. 8842 ✉

Pretty Woman, Teacher—White, sincere, loyal, sense of humor - seeks a good man for the long run, 60 plus. Photo. 8869 ✉☎

Ski Partner Wanted—Beautiful, tall, slim NJ widow seeks attractive, fun-loving, unpretentious man, 48-58, to ski black diamonds, hike, bike and share good times. Photo/note, please. 8839 ✉☎

One Of The Good Ones Is Free Again—Good-looking, kind male, 40s, professional, nonreligious Jewish, successful, looking for a nice, normal, pretty and smart female. Photo/note. 8853 ✉

Pretty Lady—Artistic, 50s, seeks funny, smart, handsome man, 48-60. 8838 ✉

Beautiful, Full-Figured Female—34, 5'10", blond/blue, in Palm Beach, seeks male. Age unimportant. Phone. 8849✉☎

Caring, Playful, Nice-Looking—Witty, intelligent, professional Jewish man, 57, 5'10", warm brown eyes, traditional values; likes conversation, walking, the arts. Seeks tall, smart, pretty Jewish woman who thinks laughter is the most civilized sound. Photo/note. 8851 ✉

Handsome Executive—6'2", 49, enjoys athletics, outdoor activities. Seeks compatible, slender lady in 30s, for long-term relationship. Photo/note/phone. 8829✉☎

Intelligent, Youthful 40s Female—Professional, seeks accomplished, down-to-earth man. Love of animals a must. 8817✉

Kabbalah—40-year-old man, warm, very handsome, fit, stylish, charismatic, confident but not cocky, diverse interests, highly intelligent, strong and sensitive. Will know how to make you laugh and smile. Jewish but prefers Kabbalah over religion. MD/writer/spa developer, very successful. Seeks very attractive, intelligent, warm, stylish, self-confident woman for lifelong relationship based on intimacy, friendship passion, adventure and sharing. Photo and note. 8870 ✉☎

Bad Jokes A Plus—Reclusive female writer, 30, sometimes silly, seeks someone with personality, hobbies and extreme intelligence, rather than money - they're in shorter supply. I'm a road-trip fan, Democrat, nonreligious Jewish, 5'2", long hair. Be clean-cut. Insecurities a must! WriterType123@aol.com 8874 ✉

Bold And Beautiful—Young 47, widow, extremely pretty and personable, an international casino hotel broker, reside in NY and FL. I travel a great deal and seek a counterpart - one who enjoys life to the fullest - an extremely bright, exciting man, 5'10" plus, mentally and financially secure. I love fine dining, etc. 8818 ✉

Jane, Far From Plain—Seeks Jewish man, 60-70, to share life's joys. 8866✉☎

Celtic-American Writer—41, seeks mate for pro- and/or recreation. Wordsmith genius, like Wilde or Shaw. Looks like a genetically improved JFK Sr. Fun-loving and kind, like Dana Carvey. Built like Ivan Lendl, or did he play for the Knicks? You are also a glaring aristocrat with soft, beautiful eyes. 8847 ✉☎

Eccentric Genius—PhD in philosophy, seeks female, 30s. POB 539, NYC 10101

NYMESSAGE

McGuire's/Fire Island, Saturday, 8/18 At 8:30 pm - blond in pink who flirted with dark-haired mustached guy. Regret fleeing and would like to talk. 8824 ✉☎

A HEARTFELT THANKS TO TIM H.
For safely seeing us ladies home to our loved ones on Tuesday 9/11/01....
GRATEFULLY
T, K, G and D

Wanted: Intelligent Woman—Divorced white male, 55, 6'1", 185 lbs, handsome(?), BA, JD, LLM, ACLU, and NOW. Great sense of humor, nonreligious (except for Boston Redsox). Likes conversation, politics, opera, movies, theater, tennis, dancing and kids. Seeking nonsmoking woman with similar interests for ultimate commitment. No photo necessary (who has photos of themselves)? Just write! 8871 ✉

How Are You?—Perceptive, patient, intelligent, single white male, 50s, seeks 30-50, Asian or East Indian, single female, slim or average, to be nice to each other. 8815 ✉

Not 24-7—Weekend warrior wanted by Jewish gal, 65, nice package. 8878 ✉ ☎

To advertise in Strictly Personals, call us: **212.463.0024** or fax us at **212.462.3595**

For information about

advertising in *New York* Magazine's

STRICTLY PERSONALS

call us: **212.463.0024**

or fax: **212.462.3595**

ASSORTMENTS

Field's Dating 212-391-2233—Rm 1600, 317 Madison Av, NYC 10017 (ent 42 St.)

The Singles Network—Intros for prof'ls. Westchester & CT. Est 1983. **203-327-3280**

A & A—Prof'l American men for pretty, edu. Asian ladies. Party Sat. **212-949-7581**

Single Booklovers—Gets readers acquainted **singlebooklovers.com 800-773-3437**

Pretty Czech Women—Devoted to you. **212-691-5652 / www.eastern-europe-women.com**

Upscale Introductions by SHOSHANA
Est. 18 yrs. Personalized, confidential.
Photos avail. Fee quoted. **718-275-8000**

A+ Rating! Int'l Singles Russian, Jewish and European ladies in NY. **212-736-6870**

Fall In Love
Call to hear 100s of voice personal ads for free!
Cust Service 987-7001
FREE CALL
212-987-7000
THE RELATIONSHIP LINE

Classical Music Lovers' Exchange™
For unattached music lovers. Nationwide.
1-888-408-CMLE **www.cmle.com**

To advertise in the **Assortments** section, call **212.463.0024** or fax **212.462.3595**

The Right Stuff

For graduates and faculty of the Ivies,
Seven Sisters, MIT, Stanford, U of Chicago
and a few others! Over 3,800 members.
800-988-5288 **www.rightstuffdating.com**

LIFE EXISTS AFTER FORTY™
Friday Night Gala
Sept. 28th, 6:30pm-Midnight
At the Elegant
SHELBURNE HOTEL
GRAND BALLROOM
Lexington Ave @ 37th St.
Stan Gold Trio, Large Dance Floor, Munchies, Free Street Parking • $20
212-779-0642
Visit Our Website: www.leaf-intl.com

Discerning Jewish Professionals—Fine Art of Matchmaking. Raizy **212-877-5167**

To advertise in the

ASSORTMENTS

section

call: **212.463.0024**

or fax: **212.462.3595**

.com directory

.cards

www.cardSupply.com
Personalized Holiday & Christmas Cards

.cigarettes

www.arrowcigs.com
8886408411NYM
FREE S&H! Generic, $11.65; Brand name, $30.40

.coffee

www.empirecoffeetea.com
Gourmet Coffee & Tea • Gift Baskets • Since 1908

.consignment

www.BishopAndCompany.com
Buy or Consign your Designer Clothes by Mail

.dating

www.SpiritSingles.com
"Where like-minded people meet."

www.SpiritJewishSingles.com
"Where like-minded people meet."

.dental

www.drlinhart.com
Cosmetic and restorative dentistry in
state-of-the-art, beautiful midtown office!

www.drdorfman.com
Comprehensive 450-page dental website w/photos,
including our online textbook for students.

.entertainment

www.InteractiveParty.com
Casinos, Carnivals, Virtual Reality, Inflatables, Etc...

www.advancedentertainment.com
Hypnotists, Virtual Reality, Disc Jockeys, Photos,
Casinos, Magicians, Lie Detectors, etc...

.event/photo/video

www.LesHoward.com
Wedding, Corporate & Mitzvah Planners Call Us!
Photo Theme Concepts • Tri-State Area • 30 Yrs Exp.

.fitness

www.SeriousStrength.com
Personal Slow-Motion Strength Training In An Ideal
Exercise Environment • The Gym Scene Alternative

.gifts

www.SonnetsForSale.com
Tribute Sonnets Written To Order For Any Occasion

.hair loss

www.womanhairloss.com
Effective treatments to regrow your own healthy hair.

www.menhairloss.com
Medical information about effective treatments.

www.AngelaCosmai.com
European Treatment For Thinning Hair For Women

.health & beauty

www.cureveins.com
Park Ave. Vein Center. Non-stripping Rx of veins.

.home

www.briggshouse.com
Westchester's best imported antique furniture and gifts.

www.mcmaid.com
"Manhattan's Exclusive Apt-Cleaning Service."

www.nobigdealdecorating.com
Steve Lyons - NY's Most Popular Budget Decorator!

.jewelry

www.gemspast.com
One-Of-A-Kind Antique, Estate & Fine New Jewelry

www.henna-kjewels.com
handcrafted jewelry • as unique as you

.jewelry boxes

www.funjewelryboxes.com
Gorgeous New Designer Line: Handpainted Hardwood,
Fabulous Patterns & Colors. All Ages, Women & Men.

.kids

www.bigfuntoys.com
Shop Yourself Silly! Neat Toys For Kids, Newborn To 90.

www.scarsdalechildsplay.com
The Toy Store For Very Lucky Kids!

www.madeleinethemagician.com
Magic for adults & kids, ages 1-103. Travel anywhere.

.luggage

www.altmanluggage.com
Best prices on name-brand luggage & writing instruments

.moving & storage

www.BidYourMove.com
Now You Can Bid Your Move Online!

.parenting

www.healthykids.com
Advice for parents who want Healthy kids

www.americanbaby.com
Your partner in Parenting from pregnancy to baby

.pets

www.paintedpetportraits.com
Original Paintings Of Your Pet
By Well-Known Portraitist Ellen Silverberg

.philosophy

www.client-centered.com
Client-Centered Philosophical Inquiry

.plastic surgery

www.DrSGreenberg.com
Specializing: Breast Augmentation, Liposuction.

www.NYFacialPlasticSurgery.com
Information Devoted to Cosmetic Facial Surgery,
Live Surgery, Patients and Results.

www.LipoWorks.com
The Liposuction Experts, Board-Certified.

www.ienhance.com/drgossman
The Best Plastic Surgery Under The Sun

www.SafeChange.com
Safe, affordable plastic surgery.
Apply & ask questions in the privacy of your home.

www.DrOstad.com
Techniques Presented To
American Society Of Plastic Surgeons

.psychotherapy

www.AboutPsychotherapy.com
clear answers

.singles

www.nycsingles.com
The Premier Party Hotline For Upscale Singles

.safety products

www.securityfirstindustries.com
Be Safe On The Street And At Home. Pepper Spray,
Hidden Cameras, Nanny Cams, Phone Recorders, Etc.

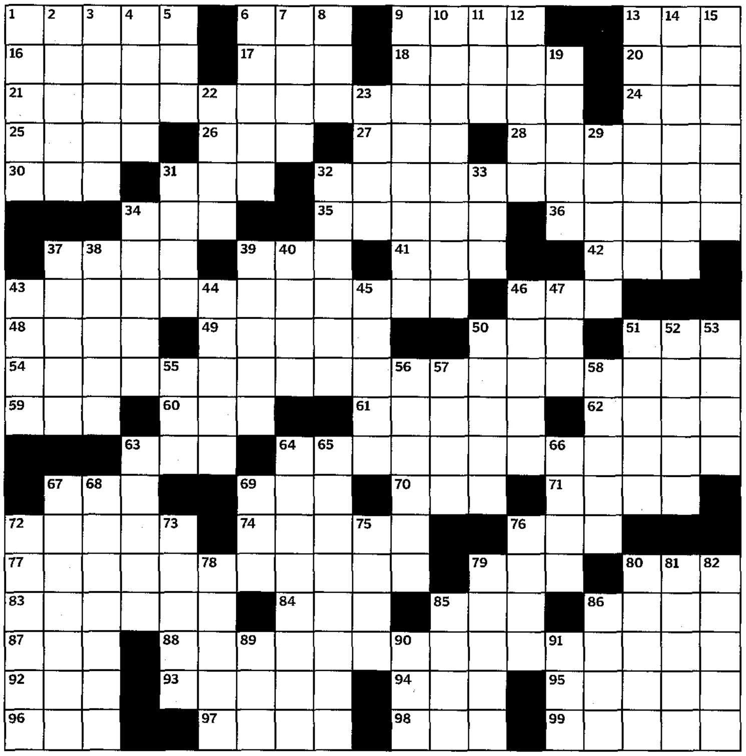
.sportsbook

www.paybackcasino.com
Online Gambling & Sportsbook - Fun Or For Real!

For advertising information, call Kristen Cappadona at: 212-462-3319

'Kids' Riddles'

'Cue' Crossword by Maura B. Jacobson



ACROSS

1 Crapshooter's "natural"
6 British rule in India
9 Begum's spouse
13 Videos
16 Person deported
17 Olsen of "Hellzapoppin"
18 Rings out
20 Cheerleader's yell
21 Why does a goat have bad manners?
24 "——, amas, I love a lass"
25 "Nana" author
26 Saint, in Brazil
27 One of Ingrid's daughters
28 Putin's capital
30 Golf star
31 Aspic, for one
32 Where was the Declaration of Independence signed?
34 Victoria's Secret sale
35 Rakish fellows
36 Unrhymed writing
37 Mitch Miller's instrument
39 Pen name
41 Govt. lawyers
42 Ending for dent or vent
43 Why was there crying at a pond?
46 Dutch uncle
48 Numbers sci.
49 Toulouse-Lautrec or Matisse
50 Second largest continent: abbr.
51 Go schussing
54 How can a pitcher win without throwing a ball?
59 Jr. naval officer
60 Short approvals
61 A moon of Saturn
62 Trees with needles
63 Flock female
64 How did a mouse avoid a trap?
67 —— de mer
69 Vroom the engine
70 Short-lived Eg.-Syr. confederation
71 "Untouchables" role
72 Pick-me-up
74 Nile metropolis
76 Between fa and la
77 Why can't a snake multiply?
79 Do suturing
80 Spelldown
83 Ethiopian's neighbor
84 Sofa, converted
85 Puncturing tool
86 1965 Beatles movie
87 Singalong syllable
88 Why did an orange stop?
92 In a lather, with "up"
93 Caen coin
94 Bronx attraction
95 Texas A&M player
96 Ancient Tokyo
97 Adjective for a shoppe
98 Pixie
99 Lawn undesirables

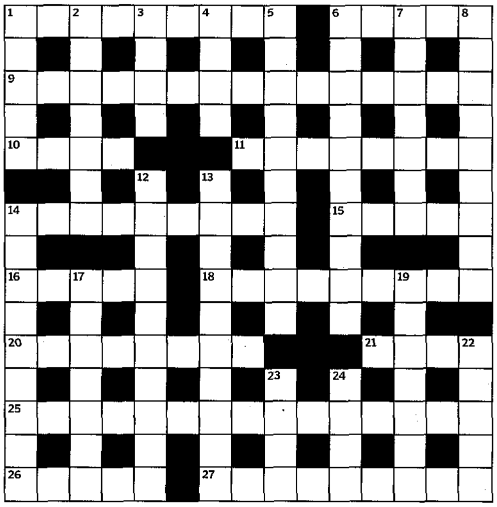
DOWN

1 Grab
2 Praise to the skies
3 Chemists' glass tubes
4 Scat-singer Fitzgerald
5 Just-bought
6 Part of R.A.F.
7 To boot
8 Florida's Bush
9 Inherent ability
10 Make progress
11 Carries in stock
12 Out on —— (vulnerable)
13 Farm vehicle
14 Leave quickly: slang
15 Missouri, the —— State
19 Nosy one
22 On the bounding main
23 —— snuff (satisfactory)
29 Plunk, as a banjo
31 Olympics diver Louganis
32 Horse-racing star
33 Sibilant consonant
34 Phoner's enclosure
37 Not seldom
38 Other people's children
39 Witches' concoctions
40 Charged particles
43 Tennis star
44 Strangle
45 Varieties
46 "Not my cup ——"
47 Hockey star
50 He played Lou Grant
51 Loses traction
52 Sidewalk edges, London style
53 Suburb of Paris
55 Obey the coxswain
56 No-no at A.A.
57 "I never promised —— rose garden"
58 "—— for You" (Chaka Khan Grammy winner)
63 Girl in a "Paint Your Wagon" song
64 Hair wear
65 Courtroom presentation
66 Have the facts
67 Used the car
68 With spirit, in music
69 David Sarnoff's org.
72 "—— season to be jolly"
73 West Coast abbr.
75 Change the décor
76 Egotist's concern
78 The "N" in T.N.T.
79 Descend upon prey suddenly
80 Natural wool color
81 National hero of Spain
82 Rapiers' relatives
85 Energy source
86 More than big
89 "Too-Ra-Loo-Ra-Loo-——"
90 Fearsome gun
91 Target of an uppercut

The 'Guardian' Crossword Set by Bunthorne

ACROSS

1,9 What makes t'atomic powers s-safe 'n' sound? (5,2,4,4,11)
6,5 Former painter's unearned income. (5,3,3,4)
9 See 1 across.
10 Hybrid of blue and white flowers. (4)
11 Gregarious Gilbert left the light out! (8)
14 Unpaid ruler absorbs catcall from occupier. (4-5)
15 Increased ecstasy in a 3-D effect. (5)
16 The MP's no Democrat: recount demanded. (5)
18 Might upset his mum, "Pee" for "Wee" perhaps. (9)
20 Exhaust American with shadow play. (8)
21 Fitzgerald's hero, but not by throwing such a party. (4)
25 People watching mother's grief at 'er VAT charge. (4,11)
26 Les Etats Unis reversing some sort of headway. (5)
27 Such publicity cast on the Third Man? (9)



DOWN

1 She took the palm without her mother. (5)
2 Biblical boy on a motorcycle? Behold the man! (7)
3 Wingate's command (almost). (4)
4 Square wood frame. (4)
5 See 6 across.
6 Spice Girl going before His Worship? (4-6)
7 Fakir's finger tip support. (4-3)
8 Monkeyed about with a sphere of American influence. (9)
12 Implements leaving Augustus unstirred. (4-6)
13 Go-between needed: is it personal development? (10)
14 Dickens's version of Hera's, as it were. (4,5)
17 Sir Hugh keeps one in a tank. (7)
19 Object evidently not out of fashion. (2-5)
22 Get out of Tyneside, Jean! (5)
23 Born edge to edge. (4)
24 One split lentil diet. (4)

© 2001 The Guardian.

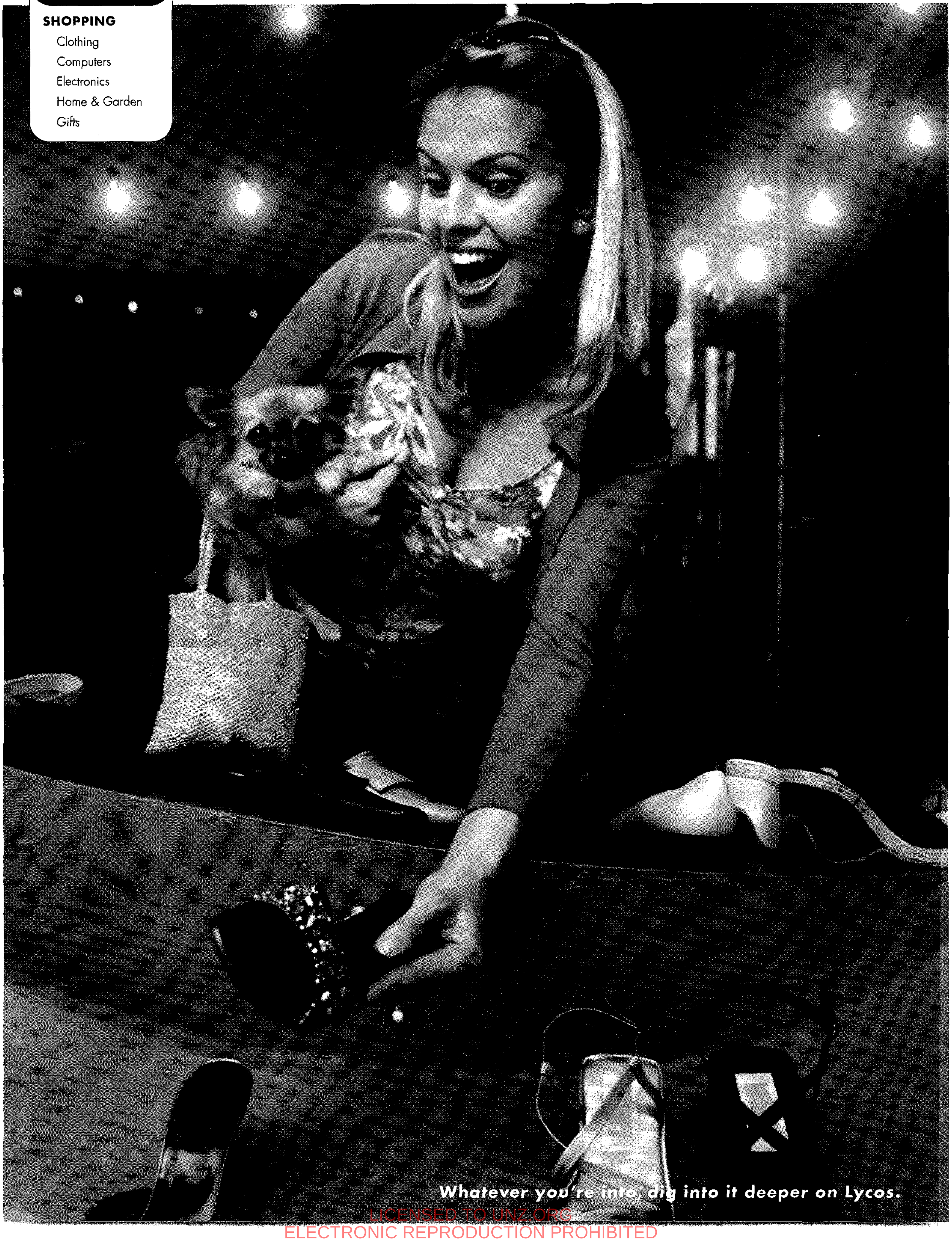
Solutions to last week's puzzles appear on page 118.

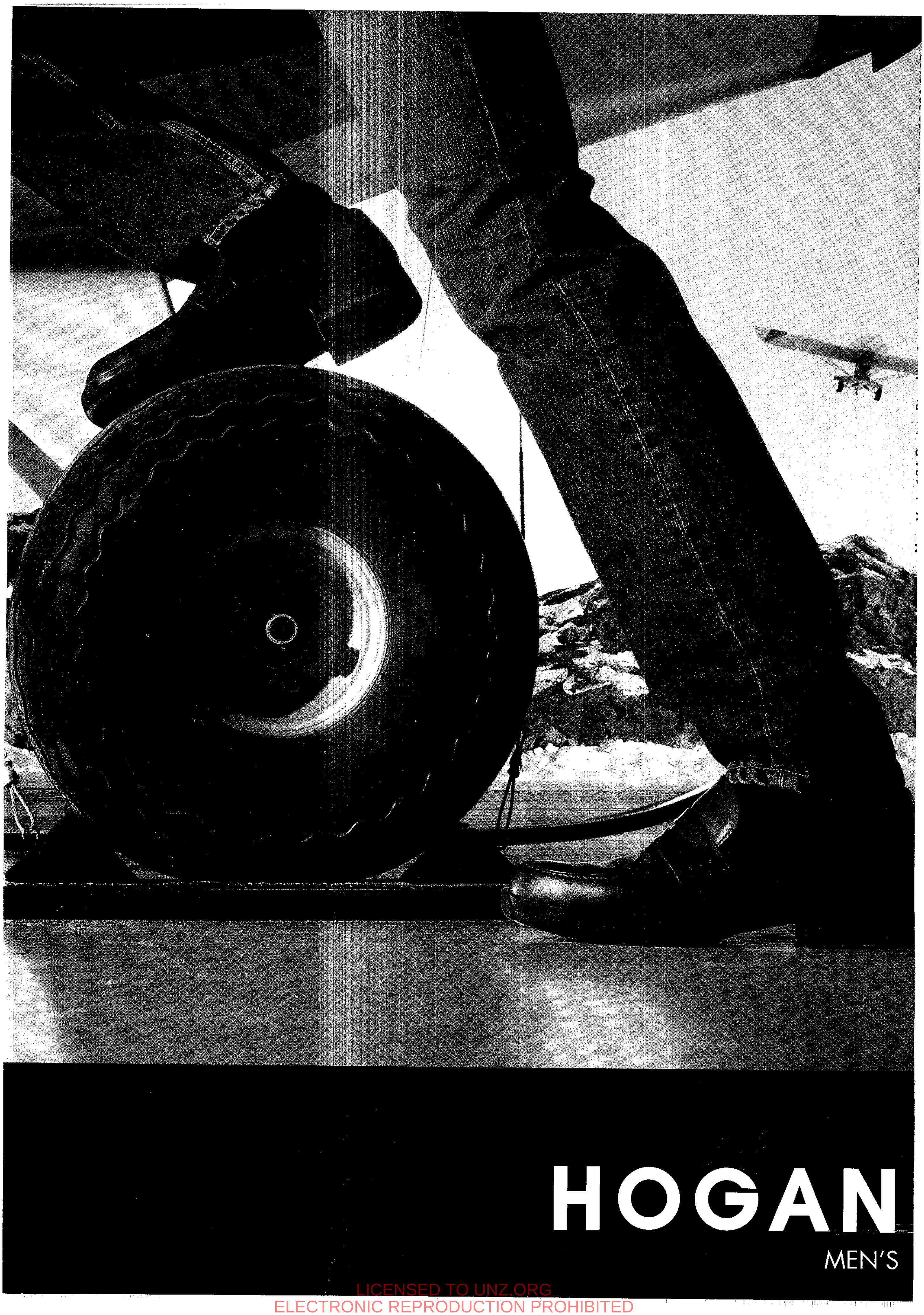
LYCOS

SHOPPING

- Clothing
- Computers
- Electronics
- Home & Garden
- Gifts

shop.lycos.com


Whatever you're into, dig into it deeper on Lycos.


HOGAN
MEN'S